



Château LA SERRE

Grand Cru Classé

Appellation Saint-Emilion Grand Cru

Owner Luc d'Arfeuille
Director Arnaud d'Arfeuille
Consultant Thomas Duclos

Vineyard size 7 hectares (17.2 acres)

Soil Types Clay & limestone

Vineyard grape varietals 80% Merlot - 20% Cabernet Franc

Average vine age 35 years

Viticulture Certified HVE 3

Soil tilling (4 ways), cover cropping

Vine growth management adapted to the climatic

conditions

Harvest Manual, optical sorting

Winemaking Cold pre-fermentary maceration

Alcoholic & malolactic fermentations in thermo-

regulated concrete and stainless-steel vats 15 months in oak barrels (50% new)

History

Aging

This 7 hectare vineyard is situated along the edge of Saint-Émilion's famous limestone terrace, just a few dozen meters from the center of this medieval town. The vineyard is planted on a south-facing limestone plateau (hence its name, "the greenhouse") covered with a thin layer of clay and averages 35 years of age.

M. d'Arfeuille, the estate's passionate owner, favors a traditional approach in both the vineyard and the winery and his methods ensure that this exceptional terroir is perfectly expressed in his wines. The soil is tilled manually to avoid the use of herbicides, and vineyard work is kept to the minimum to allow the vineyard's natural character to shine through. Traditional interventions such as pruning and disbudding suffice to control yields.

In the cellar, the grapes are sorted optically and undergo a pre-fermentary cold maceration in order to allow only the purest expression of this privileged terroir. Fermentation takes place in concrete and stainless steel vats and aging in French oak barrels, of which 50% are renewed every year.

M. d'Arfeuille and his team seek balance in all aspects of winemaking, pursuing the legendary elegance of the wines that have been produced on this historic land for centuries. The wines of Château La Serre are deep and generous with a streak of minerality.