

Famille G. Vigouroux - Vigneron

Toques & Truffles



📍 *Cahors - Occitanie*

FESTIVAL
WINE & FOOD

FROM 10th JANUARY
TO 03rd MARCH

2026

*Château
de
Haute Serre*



Château de Mercuès

THE ART OF LIVING MALBEC IN THE LAND OF TRUFFLES

Toques & Truffles is an annual wine and food festival dedicated to the jewel of Quercy: the black truffle. An exploration of the beauty of this local, ephemeral and precious delicacy, paired with the great Malbec wines of the Vigouroux family.

Toques & Truffles is a gourmet and precious event that has been organised for 12 years by Christine Vigouroux, who works passionately to promote the local natural and gastronomic heritage.

More than a month of varied epicurean and immersive experiences centred around *Tuber Melanosporum* (the famous black truffle of Lalbenque) will be offered this year from *Saturday 10th January to Tuesday 03rd March 2026*.

To bring this event to life, two venues emblematic of the Malbec art of living and dear to the Vigouroux family will be hosting the event: *Château de Haute-Serre*, whose wine-grower's table is selected by the Michelin Guide, and *Château de Mercuès, Relais & Châteaux*, a 4-star hotel awarded a Michelin key.



Christine Vigouroux, truffle grower, and her dog, Ulysse.

Château de Haute-Serre



MICHELIN
2025



Château de Mercuès



MICHELIN
2025



TRUFFLES TUBER MELANO SPORUM

What is that ?



A TREASURE IN OCCITANIA

The black truffle of Lalbenque, *Tuber melanosporum*, is a precious fungus that grows symbiotically with the roots of truffle trees: downy oaks, holm oaks and hazelnut trees.

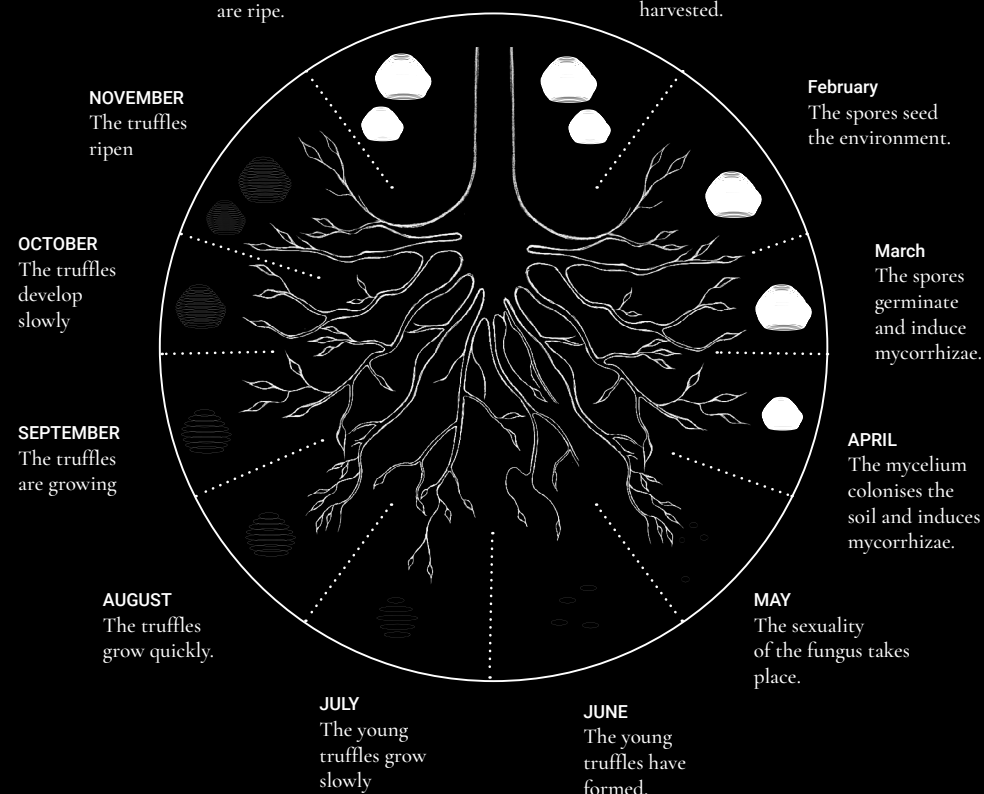
This fungus is characterised by its mycelium, a filamentous underground structure that draws on the resources of the trees. The truffle thrives in the limestone soils of the Cahors region, where the temperate climate is conducive to its growth and that of vines. It begins to form underground in May and reaches optimal maturity in December.

Harvesting begins at the start of the following year. The harvesting method, known as cavage, uses pigs or dogs trained to find these treasures using their sense of smell. Every Tuesday at midday during winter, the wholesale market takes place in the village of Lalbenque, the regional truffle capital, helping to showcase the finest gems of the terroir. Truffles go naturally with eggs, foie gras, pâtés, poultry, pasta... and pair easily with the aromas of Malbec. Thanks to their unique fragrance and taste, they remain one of the jewels of Lot and Occitan gastronomy.



DECEMBER
The truffles are ripe.

January
The truffles are harvested.



Seasonal cycle of the black truffle

MENUS 100% TRUFFE

📍 Château de Haute-Serre

Menu Toques & Truffles

At La Table vigneronne, Chef Yan Boël interprets truffles with creativity and authenticity, offering a menu entirely dedicated to this treasure of the Quercy region. Bistronomic cuisine where local produce, seasonality and the pleasures of the table come together in a spirit of conviviality and sharing.



DATES

From January 10th to March 03rd
Lunch and dinner from Thursday evening to
Tuesday lunchtime (closed on Sunday evenings)

PRICES*

3 courses: €99 per person
4 courses: €110 per person
*Excluding beverages

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📍 Château de Mercuès

Menu Melano

At La Table de Mercuès, Chef Clément Costes showcases black truffles in an exceptional menu that combines finesse, balance and gourmet delights. Local produce, carefully crafted sauces and subtle pairings come together to create cuisine that is authentic and inspired by the flavours of south-western France, reflecting the expertise of Château de Mercuès.



DATES

From January 23rd to February 23rd
(except February 13th–14th–15th)
Dinners from Friday to Monday and lunch on Sunday

PRICES**

4 courses: €165 per person
6 courses: €210 per person
**Excluding beverages

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LA TABLE DU CHEF

📍 Château de Mercuès

The Chef's Table - Melano

Clément Costes, Chef of the gastronomic restaurant at Château de Mercuès, offers an exclusive experience at the very heart of his kitchen, a dining performance in itself. An exclusive table for five guests and a tailor-made tasting menu centered around the truffle promise one of the most refined culinary immersions.



DATES

From January 23rd to February 23rd
(except February 13th-14th-15th)
Dinners from Friday to Monday and lunch on Sunday

PRICES*

€250 per person
Maximum 5 place settings
*Excluding beverages

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TRUFFE MON AMOUR

📍 Château de Mercuès

Truffle My Love, Valentine's Day

On the occasion of Valentine's Day weekend, the black truffle reveals all its splendor in a celebration of love. In four or six courses, Chef Clément Costes will elevate this jewel of the Lot region through dedicated creations designed to awaken the senses.



DATES

February 13th, 14th, and 15th
Lunch on Sunday February 15th and dinners on
Friday, Saturday, and Sunday,

PRICES**

4 courses: €175 per person
6 courses: €220 per person
** Excluding beverages

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ATELIER CULINAIRE

📍 Château de Haute-Serre

Culinary Workshop

Immerse yourself in the kitchens of the “Table vigneronne,” and, alongside the Head Chef and Pastry Chef, learn to master the aromatic palette of the truffle and how to cook with it. Enjoy moments of sharing and discovery, combining fun workshops, a tour and tasting of three wines, before a gourmet finale featuring truffle dishes enhanced by the great Malbec wines of the Vigouroux family.



DATE

Saturday, February 7th
Half-day – from 8:15 a.m. to 2:30 p.m.

PRICE

€190 per person

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ATELIER & TRUFFE MALBEC

📍 Château de Haute-Serre

Truffle & Malbec Workshop

Learn about wine tasting through a spotlight on the unique and precious pairing of truffles and Malbec.

A playful, sensory and gourmet cross-tasting for connoisseurs and novices alike. Special moments of exchange and sharing to explore the full range of flavours of a pairing inspired by the terroir.



DATES

Mondays at 11:00 a.m. and 5:30 p.m.
Fridays at 11:00 a.m. and 5:30 p.m.

PRICE

€55 per person

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VEILLÉE VIGNERONNE

Toques & Truffles



📍 Château de Haute-Serre

Wine Tasting Evening

A convivial evening by candlelight in the warm, pale stone cellar of Château de Haute-Serre. A live concert, wines to taste, tapas, truffle dishes and non-truffle dishes to share! From 7.30pm, warm your heart, body and mind with colleagues or friends.



SUNNY RUST
BLUES & FOLK

DATE

Thursday, 22nd January
from 7:30 p.m.

PRICES*

Prices vary depending on the menu
*Dishes and tapas from €5

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Petit DÉJEUNER DU TRUFFICULTEUR

📍 Château de Mercuès

Truffle farmer's breakfast

Enjoy a classic buffet breakfast featuring six sweet and savoury truffle dishes for a comforting, indulgent and epicurean experience. Morning flavours revisited with elegance... Indulge yourself and awaken your senses.



DATES

From January 23rd to February 24th
Saturdays, Sundays, Mondays, Tuesdays
Available between 8:30 a.m. and 10:30 a.m.

PRICE

€55 per person

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AGENDA

Experiences AND Immersions

Week 1

Saturday 10th January :
Menu Toques & Truffles
Cavadou *Immersion*

Sunday 11th January :
Menu Toques & Truffles

Week 2

Monday 12th January :
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Tuesday 13th January :
Menu Toques & Truffles
Cavadou *Immersion*

Thursday 15th January :
Menu Toques & Truffles

Friday 16th January :
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Saturday 17th January :
Menu Toques & Truffles
Cavadou *Immersion*

Sunday 18th January :
Menu Toques & Truffles

Week 3

Monday 19th January
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Tuesday 20th January :
Menu Toques & Truffles
Cavadou *Immersion*
Animation at the Lalbenque
market (Château de Haute-Serre)

Thursday 22nd January :
Veillée Vigneronne

Menu Toques & Truffles

Friday 23rd January :
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Saturday 24th January :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Cavadou *Immersion*

Sunday 25th January :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano

Week 4

Monday 26th January :
Petit déjeuner du trufficulteur
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Tuesday 27th January :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Cavadou *Immersion*

Thursday 29th January :
Menu Toques & Truffles

Friday 30th January :
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Saturday 31st January :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Cavadou *Immersion*

Sunday 01st February :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano

Week 5

Monday 02nd February :
Petit déjeuner du trufficulteur
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Tuesday 03rd February :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Cavadou *Immersion*

Thursday 05th February :
Menu Toques & Truffles

Friday 06th February :
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Saturday 07th February :
Atelier Culinaire

Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Cavadou *Immersion*

Sunday 08th February :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano

Week 6

Monday 09th February :
Petit déjeuner du trufficulteur
Atelier Truffe & Malbec
Menu Toques & Truffles
Menu Melano
La Table du Chef Melano
Tuber Tuber *Immersion*

Tuesday 10th February :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Cavadou *Immersion*

Thursday 12th February :
Menu Toques & Truffles

Valentine's day

Dinners on 13th/14th/15th February
and lunch on 15th February
Melano Valentine's Day Menu

Château de Mercuès

Week 8

Lundi 23 février :
Petit déjeuner du trufficulteur
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Tuesday 24th February :
Petit déjeuner du trufficulteur
Menu Toques & Truffles
Cavadou *Immersion*

Thursday 26th February :
Menu Toques & Truffles

Vendredi 27th February :
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Saturday 28th February :
Menu Toques & Truffles
Cavadou *Immersion*

Sunday 1st March :
Menu Toques & Truffles

Week 9

Monday 02nd March :
Atelier Truffe & Malbec
Menu Toques & Truffles
Tuber Tuber *Immersion*

Tuesday 03rd March :
Menu Toques & Truffles
Cavadou *Immersion*



TUBER TUBER

 *Château de Haute-Serre*

Immerse yourself in the world of truffles and Malbec through a cross-tasting, where you can explore the subtle aromas of these two treasures of the Lot region. A unique moment of sharing to discover the perfect harmony between truffles and the estate's great Malbecs. These fun workshops invite you to enjoy a unique and surprising sensory awakening.

Extend the experience with a 100% truffle bistronomic menu paired with the Château's exceptional wines. In a warm and friendly setting, in the old ageing cellar, near the fireplace, enjoy a memorable gourmet moment.

IMMERSION DETAIL

- Tour of the estate.
- A one-hour Truffle & Malbec tasting (four wines/four truffled dishes).
- A three-courses Toques & Truffles menu at La Table vigneronne with food and wine pairings (two glasses).

DATES

Mondays and Fridays at 11:00 a.m. and 5:30 p.m.

PRICE

€160 per person



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CAVADOU & MARDI & SAMEDI

📍 Château de Haute-Serre

&

📍 Lalbenque, Truffle Fair

Truffles: from the earth to the plate!

A day to understand this exceptional delicacy and discover its secrets. Enjoy the Toques & Truffles Menu at the Haute-Serre wine tavern, featuring three or four courses, and prolong the immersion by taking part in a rare experience: truffle harvest. In the truffle field of Château de Haute-Serre, watch a demonstration of cavage between Christine Vigouroux, truffle farmer, and her dog with a keen sense of smell, Ulysse. Extend the experience with a tour of the Haute-Serre estate and its cellar and a discovery of its great Malbecs.

IMMERSION DETAIL

- Tour of the estate and Malbec wine tasting.
- Toques & Truffles menu (3 courses on Tuesday or 4 courses on Saturday) with food and wine pairings (3 glasses).
- Guided tour of Lalbenque market (Tuesday only).
- Truffle harvest with truffle farmer Christine Vigouroux and her dog Ulysse.
- Winemaker's afternoon tea.

Tuesday only

After lunch at La Table vigneronne, discover the spirit of the Lalbenque truffle market. Accompanied and guided by Christine Vigouroux, witness the folklore of basket sales in the village streets.

DATES

Every Tuesday and Saturday by reservation from 11:00 a.m.

PRICE

€190 per person



Truffle market in Lalbenque

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*Truffle harvest session with the truffle dog,
Ulysse, in the truffle fields of the Château...*

Séjour MELANO

 Château de Mercuès

Length of stay: one day, one night



DATES

From 23rd January to 24th February
Fridays, Saturdays, Sundays, and Mondays

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AN UNFORGETTABLE STAY AROUND THE TRUFFLE

*At the heart of the Malbec art of living
at Château de Mercuès*

- Tour and tasting of three wines in the architectural wine cellar.
- Six-course Melano menu at the gourmet restaurant with wine pairing and non-alcoholic beverages.
- Overnight stay in an 11th-century château (choice of room category).
- Truffle farmer's breakfast.



PRICE*

*Melano stay: from €900 for two persons.
(standard room).

Séjour DIAMANT NOIR

📍 Château de Haute-Serre & 📍 Château de Mercuès

Length of stay: two day, one night



DATES

From 23rd January to 24th February
Friday to Saturday/ Saturday to Sunday/
Monday to Tuesday

ULTIMATE 2-DAY IMMERSION

In the world of truffles

At Mercuès Castle

- Tour and wine tasting in the architectural wine cellar.
- Complimentary aperitif (glass of Bellefleur de Haute-Serre).
- Six-course Melano menu with food and wine pairings and non-alcoholic beverages at the gourmet restaurant.
- Overnight stay in an 11th-century château (choice of room category).

At castle Haute-Serre

- Tour of the cellars and tasting of 3 wines.
- Toques & Truffles lunch menu (4 courses on Saturdays or 3 courses on Tuesdays) with wine pairing (3 glasses).
- Visit to the Lalbenque truffle market (Tuesdays only).
- Truffle harvest with truffle farmer Christine Vigouroux



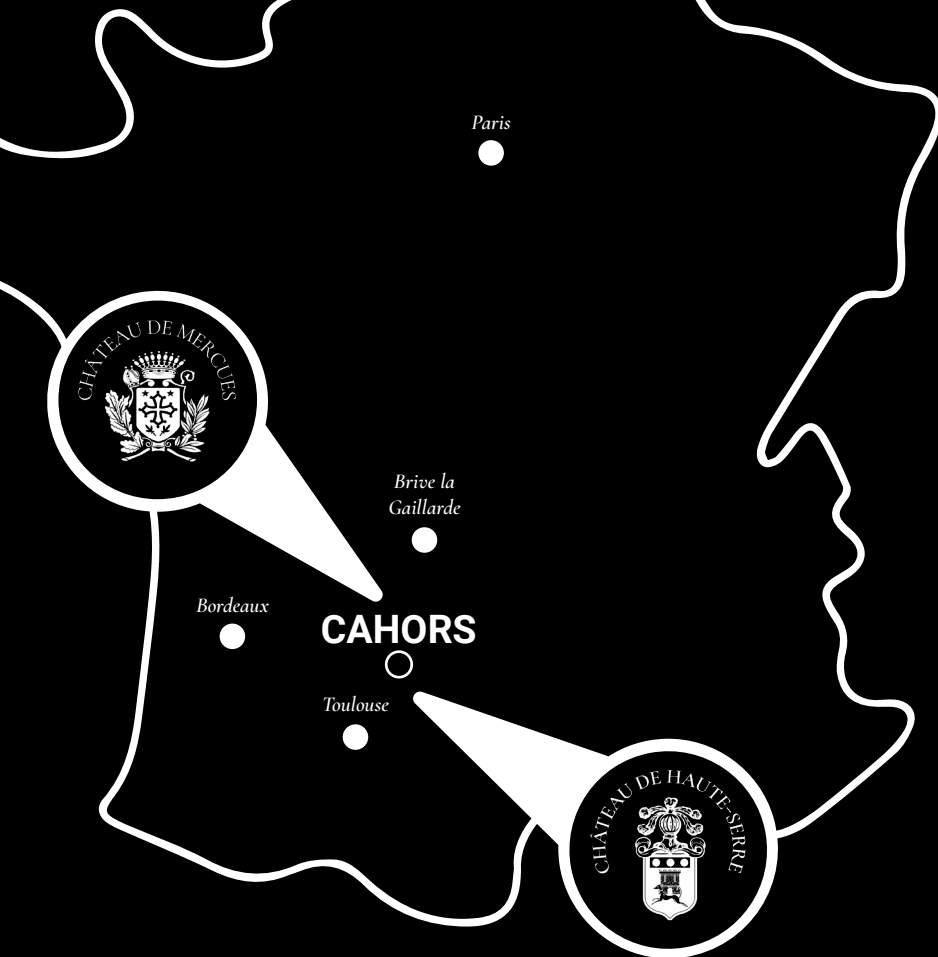
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PRICE*

*From €1350 for two persons.
(standard room).

Truffles and Malbec as a team



1H15 from Toulouse
 2H30 from Bordeaux
 1H45 from Brive
 45min from Montauban
 1H30 from Agen
 1H45 from Rodez et Albi

ACTIVITIES AT CHÂTEAU DE MERCUES

INFORMATION AND ENQUIRIES

Email : reception@chateaudemercues.com
 Telephone : 05 65 20 00 01
www.chateaudemercues.com

TO BOOK

Book by telephone or email or on the website www.chateaudemercues.com
 under the heading "Gastronomy" for your dining experience
 and under the heading "Hotel" for your stay.

FIND US

Rue du Château, 46090 Mercuès
 GPS coordinates : 44° 29' 47" N; 1° 23' 40" E

SECRET Box

TO OFFER



ACTIVITIES AT CHÂTEAU DE HAUTE-SERRE

INFORMATION AND ENQUIRIES

Email : hauteserre@g-vigoureux.fr
 Telephone : 05 65 20 80 20
www.hauteserre.fr

TO BOOK

Book your dining experience, or immersion
 by telephone or email, or by scanning the booking QR code.

FIND US

4255 Route du vignoble, 46230 CIEURAC
 GPS coordinates : 44°23'24.0»N 1°29'25.0»E

SECRET Box

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*Château
de
Haute-Serre*



Château de Mercuès

For more information,
scan the QR code.



www.g-vigouroux.fr/fr/toques-and-truffles.html