

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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TO BOOK**

