



Château de Haute-Serre

La Table de Haute-Serre

Cellars



Wine tourism



Restaurant



Events

GREAT WINES & AGRITOURISM

Wine tourism activities



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE



A little bit of history...



Nowadays

Since 1887, the Vigouroux family's has been working in the Lot department on the recognition of the South West wines. Georges Vigouroux, third generation, chose to become an owner-grower and bought the Château de Haute-Serre in 1970.

This Cahors vineyard already existed in the Middle Ages, property of the Abbey Lagarde Dieu in Tarn et Garonne, it used to cover some 1000 hectares.

In 1578, the clergy sold the estate to Géron Dadine, who then founded the Haute-Serre dynasty. Despite its subdivision after a few religion wars, never losing sight of its winemaking vocation, many farmers, owned a vineyard in Haute-Serre.

The most compelling proof of the prestige of the Haute-Serre wine is a Gala Menu from 1889 featuring the Château de Haute-Serre alongside Château Margaux and various Pommard wines.



In 1970, Georges Vigouroux bought the vineyard of Haute-Serre, became a pioneer and changed the wine world. As a matter of fact, after a five year land rehabilitation work, he replanted 60 hectares of Malbec vines. Château de Haute-Serre became the first historic vineyard to be reborn on the hillsides.

This revival changed the world of wine and enabled to create cuvees regularly rewarded and found on the finest gastronomic tables.

Since 1976 and the bottling of his first Cahors AOC vintage, Georges Vigouroux's adventure has been a success: the Château de Haute-Serre wine is acknowledged as one of the first Cahors Malbec wines thanks to a perfect combination of knowledge, know-how and passion.

Bertrand-Gabriel Vigouroux, fourth generation, is now in charge of the family business.

As a qualified winemaker and oenologist, he aims at excellence with uncompromising technical approach and selected choices: high-density replanting, high-performance equipment, aging in oak barrels and appropriate Malbec wine-making.

The Georges Vigouroux family has been working in wine tourism for 20 years by welcoming their audience on its properties of le Château de Haute-Serre and le Relais & Châteaux, Château de Mercuès.

Along with his wife Christine Vigouroux, Bertrand-Gabriel wants to go further. Agritourism development in Occitanie based on key values of the region, especially the famous trio: Malbec, Truffle and Saffron.

This exceptional pairing is indeed declined at la Table de Haute-Serre, restaurant in cellars, during various great events (tasting workshops, cooking classes, visits). As well as in different menus prepared by the chef Allan Duplouch.





La Table de Haute-Serre



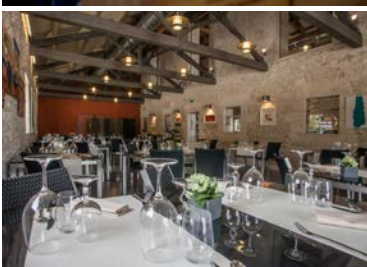
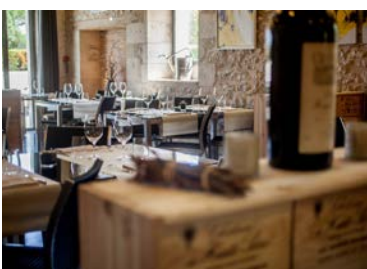
Between stones cellars and barrels hints, modern art, design architecture, creativity and oenological daring la Table de Haute-Serre is a winemaker table, rewarded with BIB Gourmand by the famous Guide Michelin.

In a friendly and warm atmosphere, the daily market menu is suggested for lunch and dinner.

Allan Duplouich, the new chef since April 2017, revisits produces from the Lot region paired with the famous "black wine" of our region, Malbec. He reinvents a creative local cuisine and offers several themed periods during the year to highlight the trio Malbec, Truffle and Saffron.

For moments of exceptional tasting!

For weddings, baptisms, receptions, professional meetings or other events, la Table de Haute-Serre is a unique and unusual setting in the heart of a vineyard. La Table de Haute-Serre also suggests themed meals, custom made events and innovative ones.



Sample menu by the Chef

Marinated Salmon with Spices and Lime,
or
Pan-fried Foie Gras, sweet potato with Bourbon vanilla and
Belchard apple poached with Quercy saffron.

—

Lean fish,
Fennel salad and peas, cockles and roasted hazelnut
or
Shoulder of Lamb Confit,
Yellow zucchinis.

—

Poached cherry with spices,
crispy Florentin and almond milk ice cream.
or
Like a 'lemon tiramisu',
light biscuit and mascarpone cream.

—



Market menu : 3 courses 29€ or 2 courses 23€
'Géron Dadine' menu : 3 courses 42€ or 2 courses 34€
Truffles menu 85€
Saffron menu 47€
'Vigneron' menu 35€
Children's menu 14€

& 'à la carte' dishes

Vegetarian menu on request
Group: on reservation 60-120 people
Accessible to disabled person and person with
reduced mobility.
Dogs accepted
2 meetings rooms with a capacity of 15 people
and 25 / 70 people

The Chef Allan Duplouich



Allan Duplouich was born in Quimper, Brittany, that he left at the age of 4 when his parents moved to Béarn. He then discovered a love for cooking and South-West France's flavours. He started his career in this region, and became for the first time a chef at the age of 19.

In 2004, he met Christophe Canati, a starred chef, with whom he worked during 7 years as 'chef de partie' at le Jeu de Paume restaurant in Pau. He discovered there subtleties of great gastronomy and worked on exceptional products such as black truffles.

Seeking for new adventures, he flew to South America where he got inspired by the culinary delights of several countries such as Argentina, Uruguay, Bolivia or Peru.

Back in France, he became during 2 years the second of two-star young chef Joël Orceau, at le Café du Port restaurant in Bordeaux. In 2014, he found his mentor, Christophe Canati, installed at l'Orangerie du Château de Chenonceau restaurant.

At the end of 2016, Allan joined la Fermes de Marie, a large ***** hotel in Megève, to support Nicolas Sintès.

In 2017 at the age of 34, Allan Duplouich wanted to return in the South West of France, the region he had fallen in love with. Seduced by La Table de Haute-Serre, he met Christine and Bertrand-Gabriel Vigouroux. La Table de Haute-Serre rewarded with a BIB Gourmand by le Guide Michelin convinced him. He decided to step up to the challenge of promoting local culinary products and 'l'art de vivre en Occitanie'

Useful information

The restaurant is open every day except Wednesday, Thursday and Sunday evening.

🕒 Lunch from 12 pm to 2 pm

🕒 Dinner from 7:30 pm to 9 pm

Open on Thursday from the 10th of July until the 30th of September.



Gastronomic themed period



January/ February

"Séquence Truffe Noire de Lalbenque"

Every Tuesday

The famous black truffle of Quercy has no secret for the chef Allan Duplouich who delights gourmets and visitors thanks to the famous Truffles' market of Lalbenque, Occitanie.



May/ June

"Malbec & Tuber Estivum"

Discover the famous summer truffle while thrilling taste buds.



Septembre - Octobre

"Séquence Vendanges & champignons"

Harvest fragrances, autumn is the king in these menus.



October/ November

"Séquence Vendanges & Safran"

Allan Duplouich creates exciting flavorsome meal by using the great saffron from starter to dessert!

Our workshops

Wine tasting workshop

Discover the world of wine, feel and exchange in a friendly atmosphere.

At the very heart of the vineyards and cellars of Château de Haute-Serre, we invite you to share an exceptional moment of initiation.

Whether you are a neophyte or a wine lover, discover our workshops. On the program: a guided tour of the estate and winery, sensory analysis, a fun experience and a tasting of various wines from the estate

DÉCOUVERTE DU MALBEC

Tasting of 5 wines from Malbec grape variety

ICÔNES ET GRANDS MALBEC

Tasting of 5 prestige cuvees and Icons from Georges Vigouroux

VIEUX MILLÉSIMES

Tasting of 5 vintages of le Château de Haute-Serre



*From 35€ to 55€ per person
Only on reservation.
Minimum 4 people.*

Group rates on request



Harvest workshop

A half-day in October,

From 9:30 am to 12:30 pm (half day package)

9:30 am: Arrival and welcome snack at le Château de Haute-Serre. Distribution of tools (buckets and pruning shears)

10h00: Walk to the vantage point for an introduction of the estate, its vineyard and the Château history.

10:30 am: Manual participation to the grape harvest

11.30 am: Visit of cellars and explanation of the winemaking process. Wine tastings.

12:30 am: Lunch at la Table de Haute-Serre, menu "Vigneron": 3 courses paired with 2 glasses of wine. Coffee included.

Delivery of a diploma before departure

From 69€ per person.

Only on reservation. Minimum 6 people.



A unique journey within the kitchen of le Château de Haute-Serre to discover produces from the Lot region.



Cooking class & tasting

From September to June, culinary workshops are led by Chef Allan Duplouich in the kitchen of la Table de Haute-Serre.

From 8:30 am to 12:30 pm (half day formula)

Cooking class !

The cooking class ends with a tasting of the prepared dishes, paired with wines of the Château. A perfect way to share your feelings and to discuss with the chef.

Various themes: mushrooms, truffles, seasonal products, ...

A pleasant way to reproduce at home delicious recipes that will surprise all of your guests!

99€ per person

Only on reservation. Minimum 5 people. All levels.



Guided tour of the vineyard and cellars



Château de Haute-Serre offers a 45 minutes wine tasting tour.

Whether you are curious, amateur or passionate, le Château de Haute-Serre opens its doors throughout the year to discover wine in its richness and hospitality.

In the program:

- **Guided tour**, discovery of the vantage point, the vineyard, the valley, its origin, the vine, the characteristics and specificities of the soil of Haute-Serre.

- **Visit** of the cellar in following steps of great wine making.

- **Tasting** of Château wines

Tasting of 2 wines: 5€

Tasting of 3 wines: 10€

Tasting of 5 wines: 20€



Visits are from Friday to Tuesday and Thursday during the season.

In the morning: 10:30, 11:30 am

In the afternoon: 2:30, 3:30, 4:30, 5:30 and 6:30 pm.

Sunday: 2.30, 3.30 pm.

Languages: French and English

Shop

Discover a wide selection of wines from our properties in cellars of Château de Haute-Serre. Per unit or in cases, different vintages as well as all the colours of our region: red, white, rosé (at your disposal, wine tasting available)

Looking for inspiration? Our gift boxes are the solution and offer unique experiences tailored to your expectations.

Terroir & Malbec: For explorers of flavour, an expedition in the Lot.

Castles & Vineyards: A gastronomic outing in the Lot region.

Great Wine and Gastronomy: An unusual way to discover gastronomy.

Escale & Plaisir des Sens: Explore the legend of an historical site at this exceptional 'cru' hotel.

Regional products (foie gras, truffles, saffron, ...), gastronomy are also at the heart of our shop.

Open from Friday to Tuesday

10:30 am to 6:30 pm and from 10:30 am to 4:00 pm on Sundays.

Open Thursday during the season.



Family Tradition Innovation Heritage



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