



Domaine de Lavaur



AOC Cahors

100 % malbec

Famille Delpèch
independent winegrower

at Soturac (Lot)





A family's know-how since 1890

For four generations the Delpéch family has been producing wine on their 15 hectare vineyard. The label *Independent winegrower* affirms the know-how of these professionals who are respectful of tradition and environment friendly.

Situated halfway from the Atlantic Ocean, the Mediterranean Sea and the Pyrenees, the vineyard benefits from an optimal climate for a proper maturing of the grapes.

A more than one thousand year old wine

The vineyard of Cahors appeared under the Roman Empire. From the XIIth century, via the port of Bordeaux, the Cahors wine was exported to Britain and, later, beyond over the Atlantic Ocean. The vineyards were decimated in the Lot département by a parasite in the XIXth century. In 1947 the production was relaunched at the initiative of a group of local vine-growers to obtain, in 1971, the **AOC Cahors** (equivalent to the European PDO = Protected Designation of Origin).

AOC Cahors, exclusively red



The AOC Cahors can be appreciated as a young wine. It offers a dark, thick, deep red aspect, whence its nickname, "*Black wine*".

This wine suggests hints of black and red fruits, or even floral. Over time, the flavours of the wood come out. It is recommended to decant the wine, which is to be served at 18° with meat and game.

Domaine de Lavour

Malbec, a traditional variety of AOC Cahors



Yves Delpuch, an independent winegrower, relies on family know-how to produce his AOC Cahors and Malbec rosé.

It is on terraces in the Lot Valley, 40 km from Cahors, that the Domain de Lavour grows its vines whose unique variety is Malbec, known also as Côt Noir.

The wine comes from vines, aged between 15 and 45 years old, planted on light gravelly soil on the second terrace and clay-limestone soils on the third terrace.

Production of the Domain's wines

Traditional vinification is done in stainless steel thermo-regulated vats which are dedicated to each part of the vineyard.



In this way, the maceration is adapted to each vat, thereby giving greatest importance to the fruit, to roundness and to elegance rather than to hard, drying tannins.

Matured in oak barrels

Once it has rested during the cold of winter, the wine is matured for one year in oak barrels.



Time and the know-how of the Domain de Lavour allow us to offer mature or young, fully developed wines, which can be drunk immediately or kept for up to 10 years.

Lavour Domain offers you
a high-quality convivial welcome

- Discovery and an introduction to wines
- Wine-tasting
- Access for persons of reduced mobility
- Play area for children
- Car park ...



Wine tasting at the Domain

The Delpech family welcomes visitors and lovers of good wines of AOC Cahors and Malbec rosé. It is the opportunity to discover the stages of the wine production and to visit the vineyard.



From Monday to Saturday, 8:30 AM to 7:30 PM
By appointment on Sundays
Groups welcome

Do not hesitate to contact us to organise your visit.

Staying on the Domain

Come and stay on our Gite, set around a vineyard at the Domaine de Lavour. Either with friends or with family, you can explore the wonderful countryside, heritage and culture of the Lot region in this beautiful part of France, together with neighbouring areas of Lot-et-Garonne and the Dordogne.

To complete your stay take advantage of all the outdoor possibilities such as walking or cycling, and seek out the famous gourmet restaurants...

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Four quality wines produced at the Domain
We highly recommend four quality wines : three Vins de Cahors AOC, and one Malbec Rosé, produced and bottled here at the Domain de Lavaur, which may either be enjoyed immediately or laid down for a few years.

Prestige Vintage

100% Malbec variety.
Matured for one year in oak barrels.
A rich, balanced and concentrated wine with silky tannins.
Keep for 8 to 10 years.
Silver medal, 2014, at a competition for Independent French Winegrowers in 2017.



Tradition Vintage

100% Malbec variety.
Matured for 24 months in vats.
An elegant, supple, smooth wine with silky tannins.
To be appreciated for the freshness of the fruit.
Keep for 6 to 8 years.



Hand-harvested Vintage

Transformed into wine and matured for 18 months in a single oak vat.
A refined and elegant wine with extremely refined tannins.
This new handmade vintage will be mature in approximately two years.



NEW

Malbec rosé Vintage

100% Malbec variety.
A very fruity dry rosé with hints of citrus fruits.
A gracious wine, very fresh in the mouth.
Keep for 1 to 2 years.
Gold Medal at a competition for Independent French Winegrowers in 2014.



Our wines are offered in 75 cl bottles, magnums or bag-in-boxes.

Alcohol is dangerous to one's health. Consume with moderation.



Famille Delpech Domaine de Lavaur

Lieu dit "Aglan"
46700 Soturac (Lot)

GPS :
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