

Malbec du Clos AOC, Cahors, Clos Triguedina

South West, France



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| Product code | BL02ZZRC |
| Grapes | Malbec |
| Country | FRANCE |
| ABV% | 14 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Clos Triguedina |
| Vintage | 2022 |



HVE



Vegan



Vegetarian


FAMILLE BALDÈS
vignerons depuis 1830

Producer

The Baldes family first planted vines in Cahors in 1830, identifying the best terraces in the Lot valley. Jean-Luc Baldes has been producing wine at Clos Triguedina for the last 30 years. His father before him increased the vineyard area to its current size of 65ha. Jean-Luc has continued the family legacy of innovation and growth and is known as ‘the master of malbec’ in the region. He says “the magic of Clos Triguedina lies in the richness of its soil”, something achieved by farming sustainably and adhering to the restrictions laid down by HVE level 3. In the winery, gentle extraction methods and French oak are used to soften the tannins, allowing vineyard expression to emerge in the glass.

Tasting Notes

Intense and bright. Elegant, generous aromas of dark fruits on the nose with a rich, smooth and fruity palate. Quite intense nose with red berries and sweet

Viticulture

Situated in the heart of the Cahors wine region, near Puy l'Évêque to the south-west of the town of Cahors, the estate follows the meandering Lot River and covers some 70 hectares. The vineyard parcels are found over four communes: Puy l'Évêque (the capital of Cahors wines), Vire-sur-Lot, Floressas and Touzac. The vineyards are planted on terraces above the river and their soils are primarily made up of clay-and-limestone and siliceous clay. The climate is complex here, influenced by the Atlantic to the west, the Mediterranean to the east, the Massif Centrale and the Lot River itself. In general the winters are cold and wet and the summers are hot. The Malbec du Clos comes from a terrace of red clayey-calcareous soil and is planted with 85% Malbec and 15% Merlot. The vineyard work is carried out according to the Haute Valeur Environnementale certificate (level 3).

Winemaking

Certification: High Environmental Value. Environmentally friendly and traditional methods of working. Harvested early in the morning. Destemming followed by low-temperature fermentation to preserve the freshness and the delicacy of the fruit. Light opulence is achieved by extracting one part of the juice with aid of an Inertis press. No oak aging; pure fruit.

Awards

DECANTER AWARDS ARGENT