

Cahors 'Clos Triguedina', Clos Triguedina

South West, France



Product code	BL04ZZRC
Grapes	Malbec
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Clos Triguedina
Vintage	2019



HVE



Vegan



Vegetarian

FAMILLE BALDÈS
 — vigneron 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

Malbec with addition of Merlot and Tannat. Black and red fruits with a hint of liquorice on the nose. Fully balanced and concentrated with ripe tannins. A classic Cahors wine.

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. Clos Triguedina comes from the second, third and fourth terraces above the river where the plantings are Malbec, Merlot and Tannat and the average age of the vines is over 30 years old. The terraces are gently sloped and the soils are clayey-siliceous and limestone clay. 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. Vatting time from 15 to 18 days; aged in french oak barrels for 12 months.

Awards

DECANTER AWARDS BRONZE
WINE ENTHUSIAST 92/100