

LE CLASSIQUE: CLOS TRIGUEDINA

Made solely from vines over 30 years old, Clos Triguedina is made from 3 different grapes: principally Malbec with the addition of Merlot and Tannat. The winemaking process is traditional and lasts 20 days. Above all, this is a classic Cahors wine.

AOC CAHORS

Tasting Suggestion: Traditional and typical red Cahors wine showing richness and smoothness.

Serve at 16 -18°C, has subtle and delicate fruity overtones. Perfect with truffles, red or white meats, roasts with mushrooms, game and cheeses.

Terroir: 35 hectares planted on the best parcels of the Triguedina estate on clayey-siliceous and clayey-calcareous soils on gentle slopes – 3rd terraces of the River Lot.

Grape Varieties: Malbec, Merlot, Tannat. 30 - year - old vines.

Harvest: Hand-picked and hand selected.

Winemaking Process: Traditional vatting time from 15 to 18 days. Aged over an 18-month period in oak casks of the highest quality (1/3 in new casks and 2/3 in used casks). Thanks to this process the wine becomes a deep red in colour.

Tasting Notes:

Color: Superb ruby colour with purplish glints.

Nose: Black and red fruits, with a slight hint of liquorice.

Taste: Fully balanced and concentrated with ripe tannins.

Clos Triguedina 2009 – **91 Wine Enthusiast**

Clos Triguedina 2008 – **90 Wine Enthusiast**

Clos Triguedina 2007 – **90 Wine Enthusiast**

