

CLOS TRIGUEDINA JEAN-LUC BALDÈS

















Malbec du Clos 2018

\$19.95

* Suggested retail price


TRIGUEDINA
JEAN-LUC BALDÈS

vignerons depuis 1830

	Product code	14706944
	Licensee price	\$17.34
	Format	12x750ml
	Listing type	Private import
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Cahors
	Varietal(s)	Malbec 100 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	À boire	Aging up to 3 years

ABOUT THIS WINERY

Clos Triguédina is the cradle of the Baldès family. It is a heritage loaded with stories of men. Thus the pilgrims of Saint-Jacques de Compostelle used to eat there (me trigo de dina means in Occitan I look forward to dinner). For their part, the Baldès have built Clos Triguédina by passing on their know-how, emotions and passions from father to son.

TASTING NOTES

Generous nose with aromas of red fruits. Lively and rich mouth with fruity notes. Ideal with toast and hot canapes, grilled meats and cold meats. Round and delicious with notes of red fruit, the Malbec du Clos is an invitation to discover Cahors. Ideal for a tasting with friends or family around a generous and friendly cuisine.

PRODUCTION NOTES

Mechanized harvest. - Classic vinification in stainless steel tanks. Use of conventional yeasts so as not to delay fermentation. Fermentation for 20 to 30 days. Malolactic fermentation before Christmas following the harvest. - Aging in stainless steel tanks for 18 months.

