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**TRIGUEDINA**

**JEAN-LUC BALDÈS**

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vignerons depuis 1830

## CLOS TRIGUEDINA

AOP Cahors

**Grapes:**

85% Malbec, 10% Merlot, 5% Tannat

**Alcohol:**

14.3%

**Vineyard:**

In Puy l'Evêque, grapes are selected from the best plots of a vineyard planted more than 30 years ago. The soil is silicious clay or clay-and-limestone, on the partial slopes of the second and third terraces of the Lot River.

**Winemaking:**

Grapes are picked by hand, with subsequent selection on a sorting table. Traditional vinification, with montage by air for 10 to 15 days to obtain a sustained bright red color. The wine matures in French oak barrels for 12 months, with 1/3 new barrels.

**Tasting Notes:**

Aromas of red and black fruits are complemented by a hint of peppermint. In the mouth the wine is well balanced and concentrated, with ripe and supple tannins. Younger vintages pair well with foie gras, charcuterie and red meats. An older wine reveals subtle and delicate aromas, and pair well with truffles, roasted meats, game and cheese.

**About Clos Triguédina:**

In the heart of Cahors, France the birthplace of Malbec, Clos Triguédina was established by the Baldès family in 1830. At the helm today is Jean-Luc Baldès, the seventh generation of his family and a true leader and innovator in this region in southwest France. The 175 acres of estate vineyards are certified HVE (High Environmental Value) and are spread over four communes along the winding Lot River. This is Malbec at its finest, with grape, terroir and winemaker working together in perfect harmony to create luscious, intense and elegant wines.

