



CLOS TRIGUEDINA

AOP Cahors

Estate Bottled— AC Cahors

The name *Clos Triguédina* – “Me Trigo de Dina” means “Longing to dine” in the ancient Occitane. The name of the family estate is reflected in this classic cuvée, made by the winery since 1830 and for 7 generations. A wine of consistency and high quality, preserving both its typicity and finesse.

Vineyard and Region: Cahors, South-West France.

Grape Variety: 85% Malbec, 10% Merlot, 5% Tannât.

Terroir: 2nd, 3rd and 4th Terraces; clayey - siliceous and limestone -clay soil on gentles slopes planted more than 30 years ago.

Work of the vine and 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.

Tasting Notes: Intense flavor of black and red fruits on the nose, reinforced by peppermint and liquorice notes. Supple texture; the bouquet has a good structure and length with concentrated ripe tannins. Fully balanced and rich wine, expressing the traditional Cahors.

Food Pairing: A young Triguédina goes well with foie gras, charcuterie and red grilled meats. An old Triguédina is perfect with truffles, roast meats, game and cheeses, such as Comté,



SMARTBOTTLE



Limited edition in collaboration with MCC Label and SMARTBOTTLE. Scan the label and discover Jean-Luc and Sabine Baldès at work in the heart of Clos Triguédina. This augmented reality experience enables the producer to communicate directly with the end consumer, through authentic, local communication.

