

Clos Siguier



Cahors

Red
SOUTH-WEST

Practicing Organic

Varietals

95% Malbec, 5% Tannat

Soil

Red Clay & Limestone

Age of Vines 60 years

Pairing

Cassoulet, veal stew, grilled artisan sausages, roasts, venison & strong aged cheeses.

Gilles Bley knows the history of Cahors & can trace his wine growing roots in the AOC back for many generations. His intimate understanding of the Malbec & Tannat vines on his 15 ha estate led to a desire to create wine that highlights this storied region's unheard of potential for delicacy. Cahors is traditionally known for its heavy & brooding black wines that take years to reveal any fruit. Gilles' efforts at Clos Siguier have a bit more in common with the Malbec grown in Argentina's Mendoza than what you would normally expect from this AOC. This is a surprisingly bright & youthful Cahors with depth of red & black fruit, subtle terroir & silken tannins. Clos Siguier is a lighter styled, readily accessible Cahors with its roots firmly planted in organic winemaking traditions.

Pruning: Royat

Total Production: 600 hl

Cahors:

Yields: 40 hl/ha

Vinification: hand-harvested the grapes undergo a 5 to 6 week maceration. Wild yeast are used during fermentation. The wine rests in barrel before it is bottled.

Tasting Note: Deep purple in the glass with an amethyst rim. Black cherry, red currant, & cool black tea notes dominate the nose. Succulent red & black fruit follows through on the palate & is backed by pounded stones. This medium-bodied red has great minerality, moderate acidity & finishes with silken tannins.