

# CLOS TRIGUEDINA VIOGNIER CHARDONNAY

## Estate Bottled- IGP Comté Tolosan

*Jean-Luc Baldès reproduces the Moon Wine (Vin de Lune) of the 17th century, when the peasants picked the grapes at night in order to conceal part of the harvest from the local landowner, therefore, paying him less taxes. Today, the grapes are harvested early in the morning to preserve the freshness of the fruit.*

**Vineyard and Region:** Cahors, South-West France.

**Grape Variety:** 50% Chardonnay, 50% Viognier.

**Terroir:** 4<sup>th</sup> Terrace; clayey-calcareous soils; situated at 300 meters of altitude.

**Work of the vine and winemaking:** Certification: High Environmental Value. Environmentally friendly and traditional methods of working of the vines. Harvest early in the morning; aging in french oak for 6 months.

**Tasting Notes:** A rich and creamy wine with floral nose and overtones of yellow fruits; lively and rich palate with delicious final pear juice character.

**Food Pairing:** This refreshing wine is enjoyable to sip on its own as an aperitif or with food. Try it with poultry, smoked ham, fish or serve it with a cheese plate.



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« Picking the grapes at night gives extra freshness to what is a rich wine. » | Wine Enthusiast