

# CLOS TRIGUEDINA CHENIN | 50 cl

## 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 keep the freshness of the fruit.*

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

**Grape Variety:** 100% Chenin.

**Terroir:** 4<sup>th</sup> Terrace; clay and limestone soil situated at 300 meters of altitude with a full southern exposure to the sun.

**Work of the vine and winemaking:** Certification: High Environmental Value. Environmentally friendly and traditional methods of working. Late harvest, noble rot and raisining; 3 times hand-picking early in the morning; aged in oak barrels for 12 months.

**Tasting Notes:** Brilliant golden color; nose full of crystallized fruits, quince and honey; refined but lively palate with a splendid balance.

**Food Pairing:** Perfect as an aperitif with foie gras on toast. Try it with desserts, fruit pies and tarts or serve it with blue cheeses.



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« Chenin Blanc as far south as Cahors is a rarity. But this wine works. It is fresh, packed with dried apricots, white figs, the crispest honey and virant acidity. » | Roger Voss

*Wine Enthusiast* - 90 points