

THE NEW BLACK WINE

Estate Bottled—AC Cahors—Limited production

The name originates from Middle Ages when the winegrowers of the Lot produced Vin Noir or Black Wine by heating part of the grapes. This wine was favored by the English Royal Courts. As a revival of this medieval practice, Jean-Luc Baldès brings back the splendor of this long-forgotten taste by using a prune oven to gently heat the must – a winemaking process which has not been used for centuries.

Vineyard and Region: Cahors, South-West France.

Grape Variety: 100% Malbec.

Terroir: A selected parcel on the 3rd terrace, clayey-siliceous and clayey-calcareous soils on gentle slopes.

Work of the vine and winemaking: Certification: High Environmental Value. Environmentally friendly and traditional methods of working of the vines. Hand picked, the ripe grapes are laid on trays, then gently heated overnight in a prune oven. As a result, the grapes are slightly desiccated and even more concentrated with unique flavors. Traditional fermentation with ageing carried out in French oak casks for 12 months.

Tasting Notes: Opulent nose on dried fruit aromas, concentrated and chewy black fruits and prunes. This New Black Wine shows great complexity with an astonishing variety of flavors and silky tannins. Fresh long finish with a pure and intense pallet.

Food Pairing: To be decanted prior to serving. Perfect with red meats and game. Ideal with sweet and sour dishes, such as duck à l'orange, Asian and exotic dishes. Also try it with dark chocolate.



“There is also some elegance here, with fine tannins that are well integrated into the juicy black fruits and ripe character.”

Wine Enthusiast—94 points