



BLACK VINTAGE

A RECENTLY CREATED NECTAR BY JEAN-LUC BALDES

Estate Bottled— Fortified Wine - 50 cl

Innovation is not the least of qualities of the talented and audacious wine maker—Jean-Luc Baldès, recognized as a specialist of Malbec. This Black Vintage is a proof: a nectar stemming from ripe Malbec grapes, aged with care and patience for 3 years in French oak. Today Black Vintage reveals its gained complexity for your to enjoy the delicious sips.

Vineyard and Region: Cahors, South-West France.

Grape Variety: 100% Malbec.

Terroir: 4th 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. Manual harvest; aged in french oak for 3 years.

Tasting Notes: Subtle aromas of red berried, black berries (blackcurrant, blueberry) and chocolate on the nose; velvety and silky palette, adorned by a nice freshness.

Food Pairing: Can be served as an aperitif or can accompany toasts of foie gras with a bitter-sweet jam. Try it with dark chocolate desserts. To be consumed as a Port.

