



# CLOS TRIGUEDINA VIOGNIER CHARDONNAY



## Estate Bottled – IGP Comté Tolosan

*With this cuvée, Jean-Luc Baldès shows the potential of white grapes Chardonnay and Viognier with the beautiful limestone terroir of Cahors. The grapes are planted on the top of the valley and harvested early in the morning to preserve the freshness of the fruits.*

**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, or serve it with a cheese plate.

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

