



FAMILLE BALDÈS

vignerons depuis 1830



CLOS TRIGUEDINA

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Estate Bottled – AC Cahors

The name Clos Triguedina – “Me Trigo de Dina” means “Longing to dine” in the ancient Occitane. The name of the family estate is reflected in this classic cuvée, made by the winery since 1830 and for 7 generations. A wine of consistency and high quality, preserving both its typicity and finesse.

Vineyard and Region: Cahors, South-West France.

Grape Variety: 85% Malbec, 10% Merlot, 5% Tannât.

Terroir: 2nd, 3rd and 4th Terraces; clayey – siliceous and limestone-clay soil on gentles slopes planted more than 30 years ago.

Work of the vine and winemaking: Certification: High Environmental Value. Environmentally friendly and traditional methods of working. Vatting time from 15 to 18 days; aged in french oak barrels for 12 months.

Tasting Notes: Intense flavor of black and red fruits on the nose, reinforced by peppermint and liquorice notes. Supple texture; the bouquet has a good structure and length with concentrated ripe tannins. Fully balanced and rich wine, expressing the traditional Cahors.

Food Pairing: A young Triguedina goes well with foie gras, charcuterie and red grilled meats. An old Triguedina is perfect with truffles, roast meats, game and cheeses, such as Comté, Cantal, and goat cheese.



Vintage 2018: 91/100 – BETTANE ET DESSEAUVE

16,5 /20 – JANCIS ROBINSON

