

CLOS D'AUDHUY

CAHORS

Clos d'Audhuy

Benoit Aymard is son and grandson of winegrowers.

Today he manages 15 ha with a diversity of soil and climate. This helps him a lot to produce some very distinctive wines within Cahors appellation. The original plots of land of the estate are located on the third terrace of the Vallée du Lot, sitting on a bed of a rich clay, iron and limestone soil at about 150 meters of altitude facing south. The other part of the vineyard is closed to Lacapelle Cabanac located at 300 meters high on a soil made of limestone surrounded by some clay.

All grapes are certified organic and biodynamic farming.

His aim is to find the purest expression, the delicate and floral aspect of Malbec.



100% Malbec

57°F
14°C

7-10 years



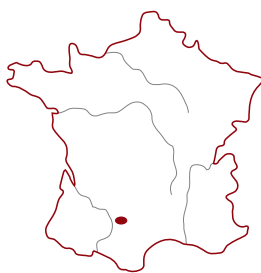
30 years old



Organic

35 hl/ha
5500 bottles

TERROIR



VINEYARD : 4000 plants/Ha

Particular take care plot with a biodynamic farming.

LOCATION : Clos d'Audhuy plot

SOIL : Alluvial rocks and Clay

WINEMAKING

Special Vines for a special wine: Benoit planted these grape with his grandfather.

HARVEST : Hand-picking in small crates and then carefully destemmed, sorted and placed in the tank by gravity.

VINIFICATION : Winemaking takes 20 days in a small thermoregulated stainless steel tank, using only indigenous yeasts. During this time we work to sublimate the fruit by a smooth extraction through pump-overs and punch-downs, without any enological inputs.

AGING: 20 months in 400 litres french oak barrels, to improve complexity and the freshness.

TASTING NOTES



Deep purple color



Black, ripe and spiced fruit

Supple and fresh on the attack,
ample and fruity, with melted

FOOD PAIRING

Beef bourguignon

Duck confit

Prime rib