

CLOS D'AUDHUY

CAHORS
LA-Ô

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

4-7 years



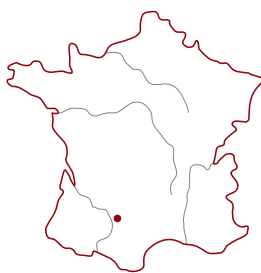
50 years old



Organic

30-35 hl/ha
6000 bottles

TERROIR



VINEYARD : 5000 plants/Ha

LOCATION : On top of the hills, at 350m altitude

SOIL : Pure limestone terroir

WINEMAKING

HARVEST : Mechanical.

VINIFICATION : The harvest is carefully destemmed, sorted and then softly crushed.

Vinification takes place in small concrete tanks for about 20 days. We practice light pump-overs and punch-downs for a very fine extraction.

AGING: In 10 months long in old barrels of 225L, protecting the freshness and the fruit finesse of our wines.

TASTING NOTES



Deep red color

Ripe blackcurrant and prune
enhanced with spices andSilky, with very nice sweetness
and fruit.

FOOD PAIRING

Prime Rib

7-hour leg

Couscous