

## CLOS D'AUDHUY

CAHORS  
Les Polissons

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



0-5 years



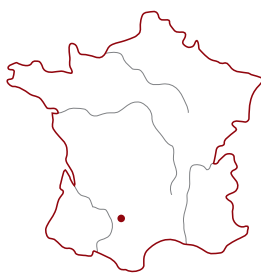
30 years old



Organic



45 hl/ha  
30 000 bottles



## TERROIR

**VINEYARD** : 5000 plants/Ha

**SOIL** : Differents plots located on ancient siderolitic soils, older than 500 000 years. This terroir shows an important geological complexity, been basically a limestone-clay soil enriched by iron minerals and alluvial rocks.

## WINEMAKING

**HARVEST** : Mechanical.

**VINIFICATION** : Short macération and vinification at low temperatures (<25°C). Extraction made mainly by pumpovers.

**AGING**: Short aging and rackings take place in stainless steel tanks.

**BOTTLING**: Early bottling the next spring after the harvest to preserve freshness and tasty fruit notes.

## TASTING NOTES



Deep red color



Pleasure noze. Blueberry, black fruit, cardamom



Fresh, silky, gourmet and fleshy

## FOOD PAIRING

Prime Rib

7-hour leg

Couscous