

## CLOS D'AUDHUY

VIN DE FRANCE  
Queue de Pressoir

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.



70% Ségalin  
30% Malbec



57°F  
14°C



0-3 years



50 years old



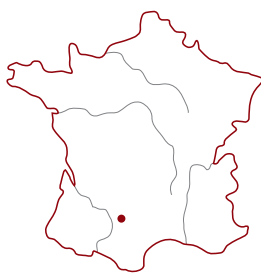
Organic



35 hl/ha  
3500 bottles



## TERROIR



VINEYARD : 5000 plants/Ha

SOIL : Limestone plateaus

## WINEMAKING

Benoit acquires some plots of old Malbec. But, in the middle of these Malbecs, there were a few rows of Ségalin... This rustic grape shows deep black color and harsh tannins : simply amazing!

**VINIFICATION :** Winemaking like a rosé :

early harvest, direct pressing and low temperature vinification.

In order to bring more body he adds the last juice of grapes pressing process of the Polisson rosé wine. This juice is called in French «Queue de pressoir».

## TASTING NOTES



Dark rosé or a red that looks like a rosé



Fruity, raspberry, cherry, spices



Gourmet and juicy

## FOOD PAIRING

Quiches

Roast chicken V  
vegetable wok