



# FAMILLE BALDÈS

vignerons depuis 1830



CLOS TRIGUEDINA

## TRILOGIE

### Single Vineyard Selection AC Cahors

The Trilogie consists of three 100% Malbec wines from three different terraces representing three different terroirs of Cahors. Carefully chosen plots are being worked separately to yield wines which would faithfully reflect the vine's history with regards to the soil, the climate, its exposure and ecosystem.

*"My approach with the Trilogie consists simply of getting back to the fundamentals—those which form the winemaker's true profession."*

Jean-Luc Baldès



#### AU COIN DU BOIS

**Grape Variety:** 100% Malbec.

**Terroir:** 2<sup>nd</sup> Terrace. Red clay with limestone layer situated on a slight incline with great sun exposure.

**Winemaking:** Certification: High Environmental Value. Meticulous workmanship; hand-picked and selected; 12 months in French oak.

**Tasting Notes:** Ripe plum and black fruit flavors on the nose. Rich and full-bodied palate with generous red fruit and blackberry flavors. Ample mouth with round, dark tannins and a nice hint of oak.

**Food Pairing:** Roasts, vegetable stews and cheeses.

#### LES GALETS

**Grape Variety:** 100% Malbec.

**Terroir:** 3<sup>rd</sup> Terrace. Clay and limestone with soil deposits of iron and lava residue; intense exposure to the sun.

**Winemaking:** Certification: High Environmental Value. Meticulous workmanship; hand-picked and selected; 12 months in French oak.

**Tasting Notes:** Rich and expressive nose full of plums, blackberries and spices. Opulent texture with a concentration of black fruits, spices and a well integrated coffee. Dense structure offering a vive and long finish.

**Food Pairing:** Perfect with red meats, lamb and duck.

#### LES PETITES CAILLES

**Grape Variety:** 100% Malbec.

**Terroir:** 4<sup>th</sup> Terrace. Limestone with an abundant presence of iron.

**Winemaking:** Certification: High Environmental Value. Meticulous workmanship; hand-picked and selected; 12 months in French oak.

**Tasting Notes:** Powerful nose with blackcurrant aromas, hints of mint and liquorice. Firm and consistent palate with flavors of truffles, spices and black plums. Generous wine with nice tannic finesse. Long, rich and fresh finish. This is a wine to age.

**Food Pairing:** Grilled meats, truffles and mushroom sauce.

93 & 94/100 - WINE ENTHUSIAST

