

La Griotte

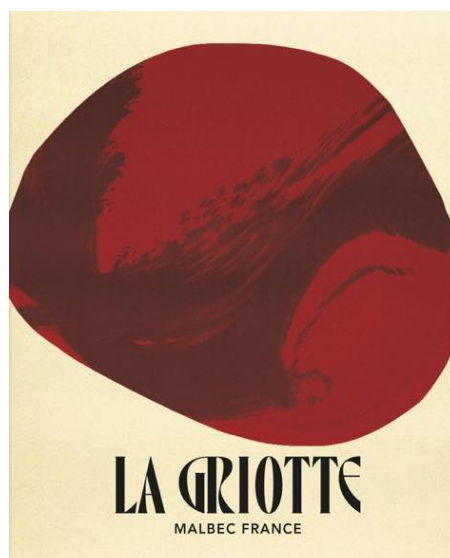
Clos la Coutale

Appellation : AOP Cahors

Grape variety: 100% Malbec

Vintage : 2023

Alcohol content: 13 % vol



Located in Vire sur Lot, the Clos la Coutale is a historic estate of the Cahors appellation.

La Griotte cuvée is part of a new range developed by Sébastien and Jeannette Bernède who are the 7th generation of winemakers at Clos la Coutale. This range aims to highlight the great diversity of terroirs of the estate, and the different expressions of Malbec stand out.

Terroir: Vire sur Lot is located in an old meander of the Lot which dried up 2 million years ago. There is a great diversity of soil types throughout the village: as it passes, the Lot has deposited in places rolled pebbles, limestone scree, siliceous sands, red clays...

This cuvée is produced on a plot planted on limestone scree that has been deposited on clay and sand. It is a plot that produces small yields (25 to 30 hL/ha).

Vinification: Control of temperatures between (15 and 20°C) to have a slow fermentation and develop interesting aromas, three punching down at the beginning of fermentation, short vatting. Pneumatic pressing, no fining, no filtration, 2 g of sulphur after malolactic fermentation.

A word from the winemaker: *"This cuvée is a real terroir wine, every year we find these same aromatic profiles. The limestone is a difficult terroir to work because it is a demanding and not very fertile soil, but it offers us a modern style of Malbec with powerful aromas, freshness and fine tannins. »*

Tasting :



Ruby Red



Notes of tart cherry, blackcurrant bud, blood orange, flowers



Freshness, fine tannins, a thirst-quenching cuvée

Accompagniment: can be drunk as an aperitif, with bluefin tuna, or with dessert on a black forest.

Serving temperature: between 13 and 15 °C. This wine tolerates opening well.

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