



CLOS TROTELEGOTTE

K-Nom

Explosive fruit, welcome freshness, a perfect drink for summer evenings with friends.



Designation of origin: AOC Cahors

Soil type: Unique plateau of Kimmeridgian iron-rich limestone (Causse), wine from a single plot

Varietal : 85% Malbec, 15% Merlot

Age of the vines: 30 years old

Harvest: Manual

Yield : 50 hl/ha

Vinification: sulphite free, microparcel selection, short maceration, soft extraction, natural yeasts.

Ageing : 6 months in cement vat.

Ageing Potential : From 1 to 5 years

Certification : Switching to organic farming

Number of bottles produced:

10 000

EMMANUEL RYBINSKI

PAYSAN VIGNERON DU CAUSSE

EARL CLOS TROTELEGOTTE - Le Cap Blanc 46090 Villesèque - France

+33 (0)674 819 126 // www.clostroteligotte.com