# **RIPE Wine Imports**

Representing Independent Premium Estates



## **Clos D'Audhuy**

## Pre en Bulles

Cahors, France

#### **Wine Notes**

The bubbles are delicate, with a low alcohol content and balanced acidity, making this wine easy to drink. It offers refreshing citrus notes and hints of white peach.

## Clos D'Audhuy

Clos D'Audhuy is located in the west part of the AOC Cahors, in the village of Lacapelle-Cabanac. Today the estate counts 6 hectares under the direction of Benoit Aymard, third generation winemaker. Benoit only uses organic practices in the vineyard. Vineyards sit between 150-260 meters above sea level; they are planted on an alluvial and gravel terrace rising from the Lot River, and on the plateau (or causse) above the terrace, where the limestone bedrock is covered by only a thin layer of soil. Benoit Aymard is part of the new generation of winemakers in Cahors who put their focus on terroir, their goal being to showcase the expression of Malbec on various soils in Cahors.



**Farming:** Organic



### **Harvest Method:**

Hand harvested



#### ✓ Varietal:

95% Sauvignon Blanc 5% Malbec



### **Age of Vineyard:**

Planted around 2018

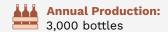


Vessel:

Stainless steel









#### **Vinification:**

The fermentation starts in stainless steel tanks, at low temperature. At 2/3 of the fermentation, the wine is bottled after being lightly filtered beforehand. The carbonation occurs naturally in the bottle. Wine without added sulfur and certified organic.