



Clos D'Audhuy Malbec Cahors, France



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 and has now started the process to get the certification.

Vineyards are located between 150 and 260 meters above sea level.

Vineyards are planted on an alluvial and gravel terrace rising from the Lot River, and on the plateau (or cause) 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.

Clos D'audhuy, is a wood-aged wine, rich, full with tannins and great black fruits. The vineyard is in the heart of Cahors to the west of the city, able to produce a ripe Malbec, full of fruits and acidity.



Certification organic (in conversion)



Hand harvest



100% Malbec



Average age of vine 55 years



Fermented in stainless steel and aged 12 months in 400L barrel



Yield: 35 hectoliter/hectar



Limestone and calcareous clay



Annual production: 3 000 bottles



Short maceration at low temperature. Pumping over and punching down for extraction. Ageing: 12 month in 400L barrels (1/2 new) Light filtration before bottling.