



LE CLOS 2015

AOP CAHORS MALBEC, LO DOMENI WINERY

GRAPE VARIETY: Malbec

AREA OF PRODUCTION: France, Cahors (South-West region).

VINEYARD: 6 Ha in organic conversion, certified Ecocert in 2019

PLOT LOCATION: 3rd terrace on the right bank of the river Lot.

SOIL: Clay and limestone.

HARVEST TIME: End of September, mechanical harvest.

VINIFICATION: Vinification in thermo-regulated stainless steel vats. Light and daily pumping.
Fermentation without too much extraction to preserve aromas and tastes of fresh fruits.

ALCOHOL BY THE VOLUME: 12.50 % Vol.

MAIN CHARACTERISTICS: LE CLOS is a wine with a forward nose marked by freshness and abundance of fruitiness. Nice touch, velvet construction on fine silky tannins, ripe fruit. Freshness and spicy finish.

FOOD AND WINE PAIRING: Suitable for simple and traditional cooking as well as on exotic cuisine.

KEEP FOR AGEING: 3 to 5 years.



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