

Clos d'Audhuy 2021 "Queue de Pressoir" (Vin de France)

WineWise Code	FCD-QDP21
Country	France
Region	Cahors
Color/Style	Red
Farming Practices	Bio-dynamic
Varieties	70% Segalin, 30% Malbec
ABV	12.3
Acidity	3.59
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	Pumpover
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	25 days
Aging Method	Stainless Steel
Aging Duration (months)	6
Filtered	Yes
Fining Agents	None
Lees Contact/Stirring	No
Malolactic	Yes
Added Sulfur	Yes, 54mg/L
Soil Type	Limestone
Elevation (meters)	300
Vine Age	60
Yields (hl/ha)	35
Picking	Machine
Annual Production	13,000 bottles

WineWise Notes:

There is a lovely story here. Benoit acquired a prize parcel of old Malbec in the midst of which were several rows of Ségalin, an ancient variety of rustic character. His inspiration was to make from this parcel a wine that can be described as a “red rosé” or a “rosé red”, into which he introduced the “queue de pressoir” – or last pressings – from his regular rosé. Whatever you call it, the wine is simply delicious and silky, shading the primary fruitiness with a vivifying green tone.



Notes from the producer:

This is an old family vineyard. The vineyard is planted on a varied and beautiful terroir (limestone plateau, gravel, clay...). Benoit Aymard in 2014 began to work commercially with a little part of the vineyard. Berrit Aymard is Oenologist, he has worked for different companies in France, USA and Argentina. He specialized in Malbec and restored the family vineyard with the desire to produce quality in relation to the terroir.

WineWise Notes on Clos d'Audhuy:

We have never been particular fans of Malbec's expression in Cahors, but this recent discovery caused us to re-examine our prejudices. Benoit Aymard took over the small estate founded by his grandfather as recently as 2014. Previously, he served for many years as Maître de Chai for Georges Vigouroux, the man who put Cahors back on the map last century. He did not want to reinvent the wheel, so to speak, but he was interested in putting his own stamp on the family's traditional wines. The land he inherited is already very complex geologically-speaking, and also relatively steep for the region. But he recently planted some very sparse parcels at 260 meters in elevation on limestone-rich soils dating to the Kimmeridgian era.