

Trespotz

Domaine la Calmette



LOCALITY: FRANCE – South-West – Cahors

APELLATION: Cahors

GRAPE VARIETY: 90% Malbec and 10% Merlot

WINEMAKER: Maya Sallé and Nicolas Fernandez

VINEYARD: 1.5 ha. from 3 parcels between 28 and 43-year-old vines. Siderolithic red clay, Kimmeridgian clay-limestone and marly clay-limestone. Ridge summits at 340m altitude.

VITICULTURE: Certified organic (AB) and biodynamic (Demeter). Guyot Poussard pruning. Careful de-budding. Treatments include plants tisanes and composts.

WINEMAKING: 100% de-stemmed. Fermented over indigenous yeasts. Slow and gentle maceration for 15 to 30 days.

AGING: Aged on fine lees in concrete vats.

BOTTLING: Neither fined nor filtered. Very light SO2 adjustment at bottling (1 g/hl). No added sulfur.

