



# CACHET WINE

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## Château de Flore Cahors Malbec

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**Code** CAHO001

The Château de Flore Cahors Malbec is a living paradox... elegant and supple but direct and unambiguous. Enjoy the perfect harmony of juicy fruit and spice from the Master of Malbec himself!

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**Tasting Notes:**

Intense red fruit bouquet with morello cherry at the forefront. On tasting, the wine bursts with redcurrant, warm sweet spice and liquorice. Supple, with fine tannins, generous in fruit and good length.

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## Specification

**Vinification** On the Vineyard they work with High Environmental Value certification and are meticulous in their efforts to work responsibly. Their commitment to soil integrity and preservation is central to their practices. The grapes are harvested early in the morning. Followed by destemming and then by low-temperature fermentation to preserve the freshness and the delicacy of the fruit. Light opulence is achieved by extracting one part of the juice with aid of an Inertis press. No oak aging is used in order to produce a wine of pure fruit.

**ABV** 13.5%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Cahors

**Type** Red Wine

**Grapes** Malbec

**Genres** Practising Organic

**Vintage** 2021

**Body** Elegant, refined and supple

**Producer** Château de Flore

**Producer Overview** The Baldès family enjoys a long history in the Cahors region with the first plots being planted back in 1830 in the Clos Triguedina, having identified the best terraces of the Lot valley. The current proprietor is Jean-Luc Baldès and who continues the family innovations in Cahors production – the family was the first to introduce stainless steel vats for vinification and was also the first to produce a Malbec rosé. He enlarged the surface area of the estate to twice its size and developed the production of fine wines. The estate's red and white wines receive regular praise in the press and are awarded nationally and internationally - Jean-Luc Baldès has elevated his wines to the highest level in the region. **Read more online**

**Closure Type** Cork

**Food Matches** Drink with a roasted Duck breast or a charcuterie and cheese plate

**Press Comments** Highly Commended - Wine Merchant Top 100, 2024.