



1215 Wine Bar & Coffee Lab

Clos Siguier, Cahors Malbec 2019

Varietal:

Malbec, Tannat

Region:

Cahors, France

Farming:

Practicing Organic

Soil Type:

Red Clay, Limestone

Fermentation:

Used Oak

Dry/Sweet:

Dry

Body:

4/5

Acid:

3/5

Tannin:

4/5

ABOUT THE WINE

It's that time of year to cozy up like the Sleepytime Tea Bear with a glass of full-bodied red wine and warm everything from your throat to your bones. This Cahors Malbec from Clos Siguier is that wine for us. We're talking hella cozy and, "all snuggled up in your sleeping cap, crackling fire in the background, and cat curled up at your feet" good! French Malbecs are known to be more structured and savory styles of Malbec with a better acid profile than their more famous Argentinian counterparts, which means they're wines that are perfect for the Christmas season when we all want more robust red options that are still food friendly!

Gilles Bley, the owner and winemaker, has roots in the region of Cahors going back many generations and has made a name for himself making approachable, yet age-worthy examples of the style.

We recommend this wine closer to room temp, but it is still tasty on a chill, and this wine will hold up well to the richer dishes you may find at the holiday table like roast duck, ham, and herbed root vegetables.

Dark fruit notes of plum and blackberry kick off this wine that develop into black tea and earthy herbal notes.

