

CLOS SIGUIER (Bagat, Cahors)



With Gilles Bley of Clos Siguier at the highest elevation in the village of Bagat among 80+ old vines.

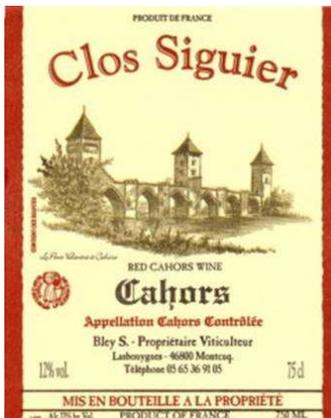
Cahors, an appellation that covers the southwest of France, is known for ducks and geese. The regional signature dish is *cassoulet*. That is already good enough for me to love the region. My introduction to *Cahors* wines, however, was horrible. Perhaps, not a smart-marketing introduction to this newsletter from a French wine importer, who is trying to sell you some *Cahors*. On my honeymoon trip in Paris, when I was innocent in wine, I ordered a bottle of *Cahors* with *cassoulet*. That *Cahors* bottle was so vulgar and rich, I wondered why anyone would drink such a wine with *cassoulet*, which is one of the richest dishes in French repertoire. The experience put me off *Cahors* for years. That *Cahors* bottle, of course, was not from a great *vigneron* and *terroir*.

Cahors is one of the most historical and misunderstood appellations in France. *Cahors*, least in my wine mind, is divided broadly into two camps: vines that are slaved on flat fertile lands and the vines that are liberated on high plateaus. *Cahors* made from the flat fertile land is heavy, alcoholic and is of no interest. *Cahors* from a high limestone plateau

and vinified in time-tested traditions, on the other hand, is beautiful. *Clos Siguier* is on the highest limestone plateau on the hilltop village of *Bagat*. *Clos Siguier* was founded in 1779 and it has been in the Bley family ever since. The wines are fresh, fleshy, elegant and perfumed. After visiting and spending some time with Gilles Bley of *Clos Siguier*, I have a distinctive feeling that nothing much has changed since the domain was established in 1779.

CAHORS 2013

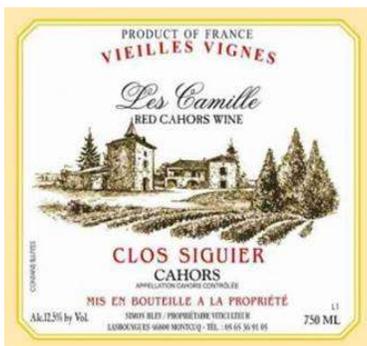
SKU: 645275 Speculative 750ml 12 bottles/ case
\$17.48 Wholesale/ \$21.00 Retail per bottle



From the old vines (+65 years) grown on limestone over clay rich in iron. I love that the base domain wine is from the +65 old vines! The top soil is red from over-abundance of iron. You can see the red soil in the photo above. The vines are high in elevation 500m, where the temperature is searing during days and cold at nights during growing season. This severe contrast, with the red soil, gives this wine its perfume and elegance. Hand-picked grapes are fermented in concrete vats with indigenous yeasts and aged in enormous stainless steel tanks for about two years until the wine settles. Perfumed. Delicious. So French. A wine to drink plenty with all type of meats but especially with duck dishes – confit duct legs, cassoulets, duct breasts. This is 95% Malbec and 5% Tannat.

CAHORS VIEILLES VIGNES ‘LES CAMILLE’ 2012

SKU: 611053 Speculative 750 ml 12 bottles/ case
\$20.42 Wholesale/ \$23.50 Retail per bottle



Vieilles Vignes, meaning old vines, yield tiny berries that lend depth and complexity in wines. From the oldest parcels (+80 years) from the same vineyard as above. The *élevage* is a little longer than the above *Cahors* wine but the composition of the varietals is slightly different – 90% Malbec and 10% Tennat. This is a more complex and elegant than the *Cahors* above. It also has a streak of wildness of forest and game in the nose and mouth. Camille is the name of Gilles Bley’s daughter.

Suggestion: Monsieur Bley serves his wines straight from his cellar. The perfume is enhanced and the wines are even more delicious when served slightly cooled.



Entrance to the cellar of Clos Siguier, declaring the year of the domain's establishment.