

## CLOS SIGUIER (Bagat, Cahors)



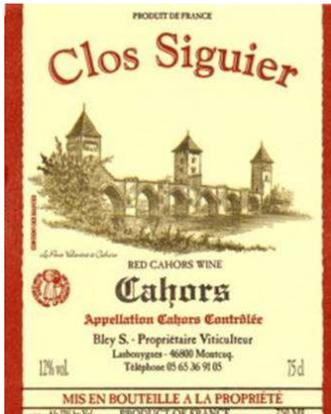
*With Gilles Bley of Clos Siguier at the top of limestone plateau in Cahors among the 80+ old vines.*

To get to *Cahors* is to leave the rest of French wine world behind. It is a five-hour gruelling mountainous drive from Bordeaux. The miles of narrow winding roads, punctuated by timeless villages, unfold endlessly. Then, suddenly, the vines begin to dot the landscape. Cahors is not a place where wine-lovers wonder. Great domains are hidden with no clear directions. Cahors is a place, where one is summoned after discovering a great bottle elsewhere. For me, I discovered *Clos Siguier* at the great wine bar *L'Avant Comptoir* in Paris.

*Cahors* is one of the most historical and least understood appellations in France. *Cahors*, least in my wine mind, is divided broadly into two camps. There are vines that are slaved on flat valley floor, producing spiritless wines. Then, there are vines that are free on high plateaus, producing soulful wines. *Clos Siguier* is on the highest limestone plateau 500 meter high on the hilltop village of *Bagat*. *Clos Siguier* was founded in 1779 and it has been in the Bley family ever since.

## CAHORS 2015

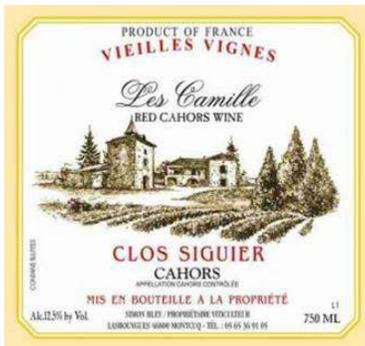
**SKU: 645275 Speculative 750ml 12 bottles/ case**  
**\$17.82 Wholesale/ \$21.50 Retail per bottle**



Full-bodied. Perfumed. Harmonious. 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 a new vintage. 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. The vines are at a high elevation of 500m, where the temperature is searing during days and cold at nights. 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. This is 95% Malbec and 5% Tannat.

## CAHORS 'LES CAMILLE' VIEILLES VIGNES 2015

**SKU: 611053 Speculative 750 ml 12 bottles/ case**  
**\$21.00 Wholesale/ \$24.50 Retail per bottle**



This wine rocks. *Vieilles Vignes*, meaning old vines, yield tiny berries that lend depth and complexity in wines. From the oldest parcels (+80 years) from the vineyard on the photo above. The *élevage* is about 18 months in neutral vats, followed by 6 months in 600 litre *demi-muids* to tame the old vine sap. The composition of the varietals is slightly different – 90% Malbec and 10% Tannat. Complexity and elegance shine. This *cuvée* has a streak of wildness of forest. Camille is the name of Gilles Bley's daughter. This is a new vintage. Monsieur Bley really should charge much, much more for this precious wine.

## LA MALICE ROSÉ du SIGUIER 2016

**SKU: 186560 Speculative 750 ml 12 bottles/ case**  
**\$17.82 Wholesale/ \$21.50 Retail per bottle**



**La Malice**  
Rosé du Siguier  
VIN DE FRANCE

MIS EN BOUTEILLE PAR GILLES BLEY  
VITICULTEUR & LABOYGOUES  
46800 MONTCUQ - 05 65 36 91 05

12,5% vol  
75 cl

This is a new wine for us. From the young vines of Malbec. Gently pressed grapes with skins is allowed to settle in neutral vats and ferment with ambient yeasts. In some vintages, this rose is bone dry and other it is discreetly off-dry. When I ask why, Monsieur Bley shrugs and says: "*That is the way the wine wants to be. So, I do not interfere.*" In 2016, it is ever so discreetly off-dry. It is very delicious.

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



*Monsieur Bley with the precious few demi-muids (600 litre barrels) of 'Les Camille' Vieille Vignes*