



CLOS TROTEGOTTE, EMMANUEL RYBINSKI
IGP CÔTE DU LOT – MALBEC ROSÉ “KMELOT”
2015



The family vineyard, entirely replanted in 1987 by Emmanuel’s father, is a single block of 29 acres located on the unique plateau of iron-rich limestone of Villesèque, small village situated at an elevation of 1,400 feet.

Certified sustainable culture since 2005, the entire estate is in conversion to organic certification since 2010 and 2013 is the start of a Biodynamic practice.

The name “KmeLot” is a play with word highlighting the River “Lot” that run through the vineyard and the name “Camelot” which are these typical merchant selling their products in the Farmers Market, people of great importance in the French countryside tradition. If you look closely at the label you can see the outline of the Lot river.

SOIL TYPE _____

On the plateau of Cahors made of Clay and “Siderolithique” limestone . Iron rich type of soil that gives finesse and texture.

VARIETAL _____

100% Malbec

CULTURE _____

Organic fertilization, natural grass cover, strict de-budding, green harvest, thinning-out of leaves around the grape.
 All this work allows them to control the yields and allow better health condition and a significant reduction of treatment.

VINIFICATION _____

Cold maceration at low temperature with natural yeast. “Saignée” or bleeding off. 6 month ageing in concrete vats on fine lees.

TASTING NOTES _____

Displaying red cherry and citrusy notes on the nose. The mouth is all about little red berries with a full and mellow texture. Tender in the finish the lively tannins remind us that Malbec is in the bottle! A lingering acidity is balancing the taste offering a refreshing finish. Totally dry Rosé.



From the same Winery :

- “Knom”** Cahors-Malbec 2015
- “Kor”** Cahors-Malbec 2016
- “Klys”** Cahors-Malbec 2013
- “K2”** Cahors-Malbec 2014

