



CLOS TROTELOGOTTE, EMMANUEL RYBINSKI IGP CÔTES DU LOT – “CSBV” 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 1400 feet. This terroir of altitude offer a stunning point of view of the whole valley of the Lot River and is certainly the most fascinating location in Cahors vineyard.

Certified organic since 2014, they practice Biodynamic agriculture.

Although Cahors vineyard is only producing reds from mainly Malbec, Emmanuel decided to express the Terroir of the southwest through an unusual blend of Chardonnay, Sauvignon and Viognier. Composed of this burgundy-originated grape, the Loire valley pride, and the strength of the Rhône this wine is surprising in many ways.

SOIL TYPE _____

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

VARIETAL _____

50% Chardonnay, 30% Sauvignon Blanc, 20% Viognier

CULTURE _____

Organic treatment such as Trace element, essential oils as well as infusion of horsetail and nettle manure. Natural compost from their own farm. Natural grass cover between the row, strict de-budding, green harvest if necessary, thinning-out of leaves around the grape.

VINIFICATION _____

Field blend and co-fermentation of all three grapes at cold temperature with natural yeast. Ageing on fine lees with stirring during 6 month in stainless steel vats.

TASTING NOTES _____

Intense Bouquet of peach, exotic fruit and anise. Yellow fruit and fresh citrus in the mouth with a tart pineapple finish. A rich but refreshing white.

From the same Winery :

“Kmelot”, Côtes du Lot IGP 2015 (Rosé)

“Knom” Cahors-Malbec 2015

“Kpot” Cahors-Malbec 2015 (No sulfites added)

“Kor” Cahors-Malbec 2015

“K” Cahors-Malbec 2012

“K2” Cahors-Malbec 2013

