

# THE CELLAR CLUB

Drink. Learn. Discover.

## ROBUST | EARTHY | HARMONIOUS CLOS LA COUTALE MALBEC 2021



Clos La Coutale is a 100-hectare estate in the Cahors appellation. This estate is owned by the Bernède family, whose wine-making dates back six generations. The jack-of-all-trades and Renaissance man, Philippe Bernède, continues the family tradition with heart and ingenuity. Philippe's vines rest upon the gentle slopes of the Lot River. Over the years, Philippe has tinkered with the house blend to achieve a more excellent equilibrium. Today, the blend consists of 80% Malbec and 20% Merlot, creating an intense wine that juggles elegant rusticity with everyday drinkability.

**Region:** Cahors, France

**Notes:** This wine presents a luxurious blend of rich, rustic fruit and warm spice notes, creating a sensory tapestry that unfolds with each sip. Its earthy essence and full-bodied profile showcase a harmonious marriage of structure and balance, inviting enthusiasts to savor a robust and satisfying experience.

**Alcohol by Volume:** 13.5%

**Best Served:** 63°F

**Grapes:** 80% Malbec, 20% Merlot

**Pairings:** You'll find Malbec an excellent match for steak, pork, and lamb, as well as fattier fish like salmon and poultry with dark meat. We recommend semi-hard cheeses like Asiago, cheddar, Colby jack, and Gouda for a cheese pairing!



What do you think?



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