



CLOS DE GAMOT

Region: Sud-Ouest (Cahors) Village: Prayssac

Winemaker: Yves & Martine Jouffreau-Hermann

Property: 15 Hectares

The Jouffreau family has been referenced in Prayssac since 1290. In 1610, they built a house in the middle of the vines where the current generation inhabits. It was in 1885 that Guillaume Jouffreau saved the Clos de Gamot and a significant portion of the appellation. While the vineyard was dying from the Phylloxera, during the winters of 1883 and 1884, Guillaume decided to collect the last shoots from Clos de Gamot and graft them onto Herbemont's rootstock with success. These original plantings live on today!

CAHORS 'CLOS DE GAMOT'

100% Côt (Malbec)

The vines are planted on clay-limestone soils with bands of galets, silex, and red clay. The fruit for this wine comes from 2 parcels within the 18 hectare Clos. In one parcel the vines are 120 years old, and in the other parcel the vines are 40-70 years old.

When the fruit is harvested and brought into the winery, the parcels are vinified separately with a 21 day maceration in concrete vats.

The wine is then aged 18-24 months in neutral foudres before bottling.



Gravitas Wine Marketing

orders@gravitaswinemarketing.com



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CAHORS 'LE GAMOTIN'

100% Côt (Malbec)

The vines are planted on clay-limestone soils with bands of galets, silex, and red clay. The fruit for this wine come from 2 parcels within the 18 hectare Clos. In one parcel the vines are 120 years old, and in the other parcel the vines are 40-70 years old.

When the fruit is harvested and brought into the winery, the parcels are vinified separately with a 21 day maceration in concrete vats.

The wine is then aged 18 months in neutral foudres before bottling.



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CAHORS 'CUVÉE DES VIGNES CENTENAIRES'

100% Côt (Malbec)

The vines are planted on clay-limestone soils with bands of galets, silex, and red clay. The fruit for this wine comes from a parcel of 120 year old vines.

When the fruit is harvested and brought into the winery, the parcels are vinified separately with a 21 day maceration in concrete vats.

The wine is then aged 18-24 months in demi-muids before bottling.



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