

THE SOURCE

LE VENT DES JOURS

SOUTHERN FRANCE



2021 CAHORS "LES CALADES"

PRODUCER OVERVIEW

After twenty-five years as a sommelier, wine wholesaler and wine bar owner in Paris, the 48-year-old Cahors native, Laurent Marre, found himself in a hospital bed. Unexpected life-threatening conditions and four months confined to a hospital bed changed his priorities, and Laurent and his wife, Nathalie, left the city to return to Laurent's familial homeland. Today they farm 8 biodynamic hectares of vines on their 30-hectare, forest-surrounded, single plot on one of Cahors' highest altitude, limestone sites. The range starts with an intensely mineral and fresh amphora-raised Gros Manseng (C'Juste), followed by a series of impeccably balanced, emotional, and minerally-fresh Malbecs raised in concrete, amphora, and large old French oak barrels and foudres.

VINEYARD DETAILS

Les Calades is 100% Malbec from 40-year-old, east-facing vines on a soft slope of limestone bedrock (Jurassic, Kimmeridgian, and Quaternary) with white calcareous rocky clay topsoil at 285-305m.

CELLAR NOTES

Les Calades is a 90% destemmed, 3-4-week natural fermentation with controlled temperatures in unlined, 50hl concrete vats. It's aged 11-13 months equally between 7.5hl Tava amphora, 30hl foudre, and old 225l French oak. No sulfites are added; it is unfinned, but lightly filtered for clarity.

