

CHÂTEAU NOZIERES

Cuvée Ambroise de l'Her 2015

2015: It was a very good vintage in Cahors. There was a warm and dry spring with temperatures above the average for the season. The very good weather lasted until the divine rains of August 13 and 14 (60 mm without violent storms). The vineyard is in good health and the 30 mm of precipitation at the beginning of a sunny September announces a perfect ripening of the grapes. The harvest started with the whites on the 15th and the reds on the 24th of September under very good conditions.



Grape varieties : 90 % Malbec and 10 % Merlot

Parcels : A selection of vines older than 35 years old

Work on the vines : leaf removal and thinning by hand

Yield : 40 hl /ha

Soil Type : Clay limestone, old terraces of the Lot valley

Harvesting : mechanical with a manual follow-up

Fermentation : Traditional fermentation in thermo-regulated vats for 3 weeks. Temperature control between 28-30°C. Malolactic fermentation in vats on lees (Batônnage)

Maturation : 12 to 14 months in oak barrels from 1 or 2 wines.

Packaging : Bottle OI « Patrimoine » oak leak colour, natural cork 49*24mm

Tasting Notes : 90 BEST BUY – WINE ENTHUSIAST : Ages in wood, this is a smooth and polished wine, opulent at the start and then developing firmer and straight line of acidity. It is weighty, but wears this well, a wine that is elegant as well as powerfull. RV 11/1/2013

To Drink With : Grilled Beef, BBK, Duck, Lambs, Ribs, Blue Cheese...