

CHÂTEAU NOZIERES

Cuvée Ambroise de l'Her 2016

2016: It was a little vintage in Cahors. The year had started off rather badly with a rainy spring. The summer went well, but in some places it hasn't rained for two and a half months. As a result, on some terroirs that usually prove to be rather qualitative, the vines suffer from a lack of water. It was not a big harvest, from a quantitative point of view but with a really good concentration and quality.



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...