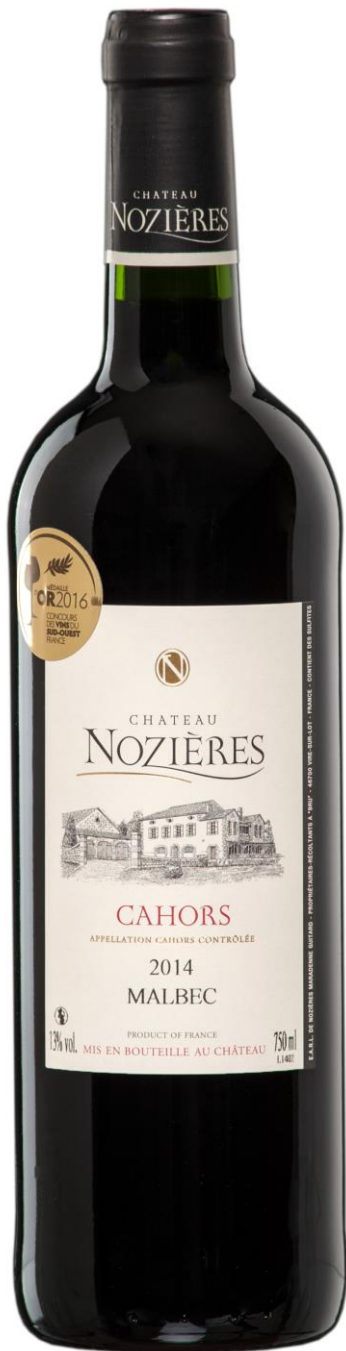


# CHÂTEAU NOZIERES

## Cahors cuvée Tradition 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 :** 85 % Malbec and 15 % Merlot

**Parcels :** Vines from 25 to 35 years old

**Work on the vines :** leaf removal and thinning by hand

**Yield :** 50 hl /ha

**Soil Type :** Second and third terraces of the Lot valley

**Harvesting :** mechanical with a manual follow-up

**Fermentation :** Traditional fermentation in thermo-regulated vats for 2 weeks.

**Maturation :** In a classic manner in concrete and stainless steel vats during 18 months.

**Packaging :** Bottle OI classica, natural cork 49\*24mm

**Tasting Notes :** This mineral-dominated Malbec is dry, packed with tannins as well as black currants and wild berries. It is on the rustic side, finishing with intense acidity

**To Drink With :** Pizza, Pasta, Burgers, Grilled meat, Chicken or Blue Cheese.

**TERROIRS**  
wine export