



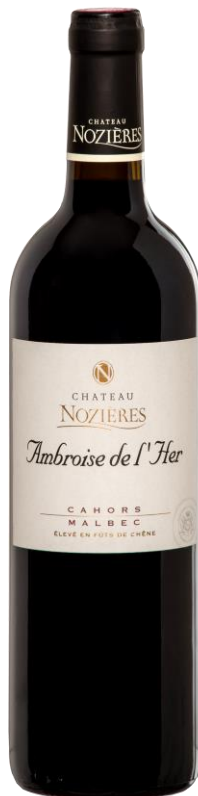
CHATEAU
NOZIÈRES

Maradenne-Guitard - EARL de NOZIERES
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CUVÉE « AMBROISE DE L'HER » 2018

A full-bodied wine, long tasting with tannins softened by a sweet woodiness.



Wine: AOC CAHORS, with 90% Malbec and 10 % Merlot.

Parcels: a selection from vines more than 30 years old.

Work on the vines: sustainable growing (certified Terra Vitis and HVE), leaf removal and thinning by hand.

Yield: 40 hl /ha

Soil type: clay limestone, old terraces of Lot Valley (terroirs T3 and T2)

Harvesting: mechanical with a manual follow-up. Date: October 2018 the 3rd and 5th.

Fermentation: traditionally, in vats, for 3 weeks. Controlled temperature between 28-30°C. Malolactic fermentation in vat on its lees (bâtonnage).

Maturation: 12 months in oak barrels from 1 to 5 wines.

Food Pairing: grilled meat or in sauce. Duck legs or lamb ribs.