

CHÂTEAU NOZIERES

Cuvée Ambroise de l'Her 2022

The 2022 vintage in Cahors was defined by hot, dry conditions, resulting in powerful, concentrated wines. Malbecs from this year show deep color, ripe black fruit, and firm tannins, with hints of spice and earth. Despite the warmth, careful vineyard management preserved balance, making 2022 a bold yet structured vintage with good aging potential.



Grape varieties : 90 % Malbec and 10 % Merlot

This wine is Named after an ancestor of the present owners. His first name was Ambroise and de l'Her means from the Her which is a "Lieu Dit"

Parcels : A selection of vines older than 35 years old

Work on the vines : leaf removal and thinning by hand. Organic conversion.

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 : 16 à 18 months in oak barrels from 1 or 2 wines.

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

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