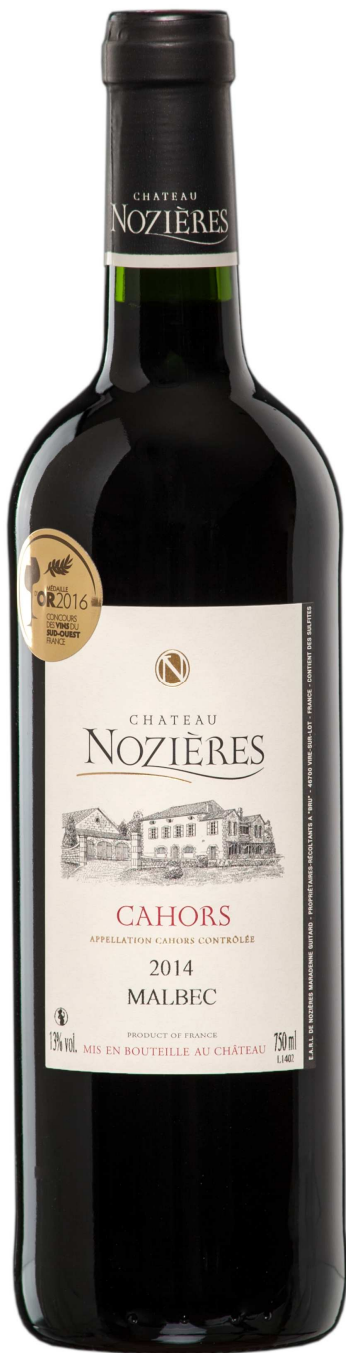


CHÂTEAU NOZIERES

Cahors cuvée Tradition 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 : 85 % Malbec and 15 % Merlot

Parcels : Vines from 25 to 35 years old

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

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 concrete thermo-regulated vats for 3 weeks – The vineyard reintroduce indigenous yeast for the past 4 vintages

Maturation : In a classic manner in concrete and stainless steel vats during 18 months. No Oak.

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 even if the tannins are quite soft, finishing with intense acidity

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

TERROIRS
wine export