

CHÂTEAU NOZIERES

Malbec Rose 2019 Le Gravis

Vintage 2019 : In the Cahors appellation, the harvests were very heterogeneous in terms of quantity, ranging from 10 to 50 hectolitres per hectare. On average, we can say that the harvest has been halved, but the quality is there. The vintage was marked by hail and drought, with heavy rain in August and a very late harvest (end of September). The quality of the wines is very good with a potential of up to 20 years of ageing for certain wines.

Grape Variety: 100% Malbec – IGP Côtes du Lot

Work on the vines: leaf removal and thinning by hand

Yield: 60 hl /ha

Soil type: Clayey-Calcareous and Siliceous from the Second terraces of the Lot Vallee (Viré sur Lot).

Harvesting: Mechanical with a manual follow-up. Harvested early in the morning to preserve the freshness of the fruit.

Fermentation: Blend of Bleeding and direct Press rosé. Traditional white wine Fermentation between 18 - 20°C. Malolactic fermentation in vat on its lees. Bottled January after the harvest

Tasting Notes: Vibrant pink in color, this fruity Malbec displays aromas of lime zest, strawberries and notes of spice. Lively texture with a round and supple palate. Excellent fruity aftertaste.

To Drink With: Great by itself, it will be excellent fresh with your BBQ, pizza, charcuterie and poultries.

