

CHÂTEAU NOZIERES

Cuvée Ambroise de l'Her 2018

Vintage 2018 : After a very complicated year for the different winemakers in 2017, 2018 brought back the smile to every winemakers in the appellation. Despite a little lack of water during July, the rest of the growing season went very well. In September the quality of the grapes was excellent and the quantity was also there. According to the experts, it was one of the best vintage of the past decade.



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

Tasting Notes : 90 BEST BUY – WINE ENTHUSIAST : *Aged in wood, this wine has powerful, dark tannins. Licorice and dark-chocolate flavors give a dry edge, while tannins form a firm background to the black-plum-skin flavors. Drink this full-bodied wine from 2023. – Roger Voss*

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