

CHÂTEAU NOZIERES

Cahors cuvée Tradition 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 : 85 % Malbec and 15 % Merlot

Parcels : Vines from 25 to 35 years old

Work on the vines : leaf removal and thinning by hand

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 with 2018 vintage.

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.

