



CHATEAU
NOZIÈRES

Maradenne-Guitard - EARL de NOZIERES

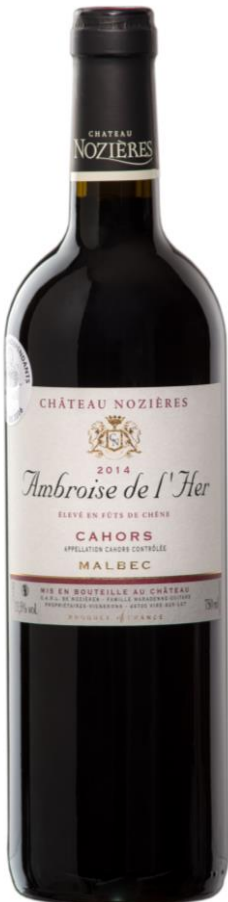
« Bru » 46700 VIRE sur LOT

Tél : 05.65.36.52.73

E-mail : chateaunozieres@wanadoo.fr - Site Web : chateaunozieres.com

CUVÉE « AMBROISE DE L'HER »

A full-bodied wine, long tasting with tannins softened by a sweet woodiness.



Wine: AOC CAHORS, with 90% Malbec and 10 % Merlot.

Parcels: a selection from vines more than 30 years old.

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

Yield: 40 hl /ha

Soil type: clay limestone, old terraces of Lot Valley.

Harvesting: mechanical with a manual follow-up.

Fermentation: traditionally, in vats, for 3 weeks. Controlled temperature between 28-30°C. Malolactic fermentation in vat on its lees (bâtonnage).

Maturation: 12 or 14 months in oak barrels from 1 or 2 wines.