

CHATEAU NICOT 2018

AOC Bordeaux Contrôlée

~ Background ~

Situated on the right bank of the River Garonne, a little under 22 miles south of Bordeaux, Château Nicot has enjoyed an enviable reputation for over two hundred years. For over two centuries, the Dubourg Vineyards have been a family farm. Each generation has developed the company as regards the vineyard area as well as the level of marketing. The property has continued to expand, by planting new vines and the acquisition of wine processing equipment of high performance and by the construction of new facilities. Production is divided in nine areas of different AOCs. Historically, they produce quality wines with a combination of modern and traditional techniques. The Château produces AOC Bordeaux from Escoussans, in the heart of the Haut Benauge. The wines are supple and medium-bodied: the best of traditional Bordeaux at a great value price.

~ Viticulture ~

- **66% Cabernet Sauvignon, 33% Merlot**
- This parcel is located on 15 ha of a terroir composed of limestone and clay.
- Average age of vines: 25 years
- Single Guyot pruning
- Mechanical harvesting

~ Winemaking ~

- Traditional vinification with maceration by cold pre-fermentation, crushing, and temperature control by thermo-regulation for 2-3 weeks.
- 10 months in stainless steel and French oak, 1/3 of which is new French oak.
- Regular pumping overs.
- Production: 10,000 cases.
- 14.5% vol./alc



~ Tasting Notes ~

With a dark ruby color, this wine is soft, expressing great flexibility and elegance, with fruity notes that recall ripe grapes. In short, a wine to accompany any meal happily. Because of its main features, freshness and finesse, it is advisable to drink within 2 or 3 years. Is a fine accompaniment for grilled red meats.

