

# Château Nicot 2019

## AOC Entre-Deux-Mers

### ~ Background ~

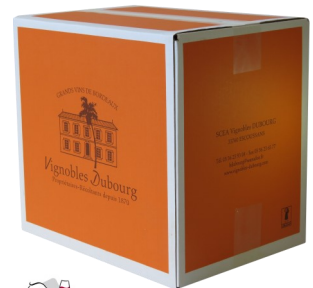
Situated on the right bank of the River Garonne, a little under 22 miles south of Bordeaux, Château Nicot has enjoyed an enviable reputation for over two hundred years. For over two centuries, the Dubourg Vineyards have been a family farm. Each generation has developed the company as regards the vineyard area as well as the level of marketing.

Bernard and Nadine Dubourg took over management of the family property in the late 60s, and have been joined by their children Benoit and Valerie. 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 Benaige. The wines are supple and medium-bodied: the best of traditional Bordeaux at a great value price.



### ~ Viticulture ~

- **60% Sauvignon Blanc, 30% Sémillon, 10% Muscadelle.**
- This parcel is located on 8 ha of a terroir composed of limestone and clay.
- Vine age: 25 years.
- Yield of 60 hectoliters per hectare
- Single Guyot pruning



### ~ Winemaking ~

- Traditional vinification with maceration by cold pre-fermentation, crushing, and temperature control by thermo-regulation for 2-3 weeks.
- Maturing on fine lees with regular stirring.
- 12 hour maceration with the skins, 5 day cold tank storage and slow, temperature controlled fermentation.
- 10 months in stainless steel and French oak, 1/3 of which is new French oak.
- Regular pumping overs.
- Production: 10,000 cases.

**90 Points.** In this wine, a dash of Muscadelle gives a perfumed character to the Sauvignon Blanc and Sémillon. With flavors of orange zest and hints of pineapple, the wine is richly textured and ready to drink. - R.V.

## Decanter

**90 Points.** Tropical flavours here, almost like a fruit salad flavour with zippy pineapple juice. It's clean, lively and fresh, with nice length and lift. Easy drinking on a summer's day. Made from 60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle. Drinking Window 2020 - 2023

### ~ Tasting Notes ~

Brilliant robe with light green reflects, powerful nose and flower notes. In the mouth, very well balanced and great freshness. Drink it fresh with a temperature around 10°C / 50°F.

