



Château Nodeau 2020

AOC Côtes de Bourg, Bordeaux, France

The vineyard, in one piece, has been exploited by the Ferrer family since 1940. Today the Estate covers 35 hectares overlooking the Gironde estuary. The classic grape variety is distinguished by the specificity of the soils, which are both composed of clay and limestone, but especially of red gravels, which gives this wine full-bodied, intense color. " This is the Second wine of Vignobles de PARDIEU.

TERROIR

Clay and limestone

IN THE VINEYARD

Grassed masher
Rational management of inputs
Guyot size simple. Leaving before veraison

WINEMAKING

Mechanical harvest
Aged in concrete vat
Fermentation: temperature of 26 to 28 ° C
Maceration: 3 weeks on average
Malolactic fermentation in vats

VARIETALS

Merlot 85%, Cabernet sauvignon 10%,
Cabernet franc 5%

TECHNICAL DATA

Surface area of the vineyard: 35 ha

Contains sulphites.

VISUAL APPEARANCE

Dark ruby color.

AT NOSE

Fine nose with fruit aromas of black and red berries.

ON THE PALATE

Vanilla notes, slightly acidic and elegant, fine and silky.

FOOD PAIRINGS

This wine will pair perfectly with a Bordeaux-style ribeye steak or a roasted duck breast with red fruits.

REVIEWS AND AWARDS



Or
Concours de Bordeaux Or

