



## 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

