

LE CLOS DU NOTAIRE

This fresh and fruity wine reveals the lush aromas of Merlot Noir, as well as the elegance and subtle tannins of Cabernet grapes.

THE VINEYARD

Soil : Gravel on clay-limestone.

Surface : 10 hectares.

Blend : 84% merlot noir, 10% cabernet sauvignon, 6% cabernet franc.

Average age of the vines : 21 years.

Density : 4500 vines per hectare.

Pruning : double Guyot.

Management : Mechanical weeding, natural grassing, and green manure (cereals and legumes) every other row.

No insecticide, no acaricide, no artificial additives.

Lateral buds, suckering, leaf removal.

THE CELLAR

Controlled maturation process.

Plot by plot harvest.

Sorting, destemming, crushing, clarification of juices right after the harvest.

Controlled fermentation temperature.

Partial remontage to ensure flexible and deep extractions.

Maceration : 18 to 25 days.

Malolactic fermentation in tanks.

THE WINE

40% slightly wooden (new wood).

60% in concrete tanks.

Blended in tanks after 18 months in the wine cellar.

Racked every three months.

TASTING TIPS

Le Clos du Notaire is best paired with cheese and meat, red or white, grilled or in a sauce. Ideal serving temperature: 16 to 18°C.

BOTTLED AT THE CHATEAU

www.clos-du-notaire.vin

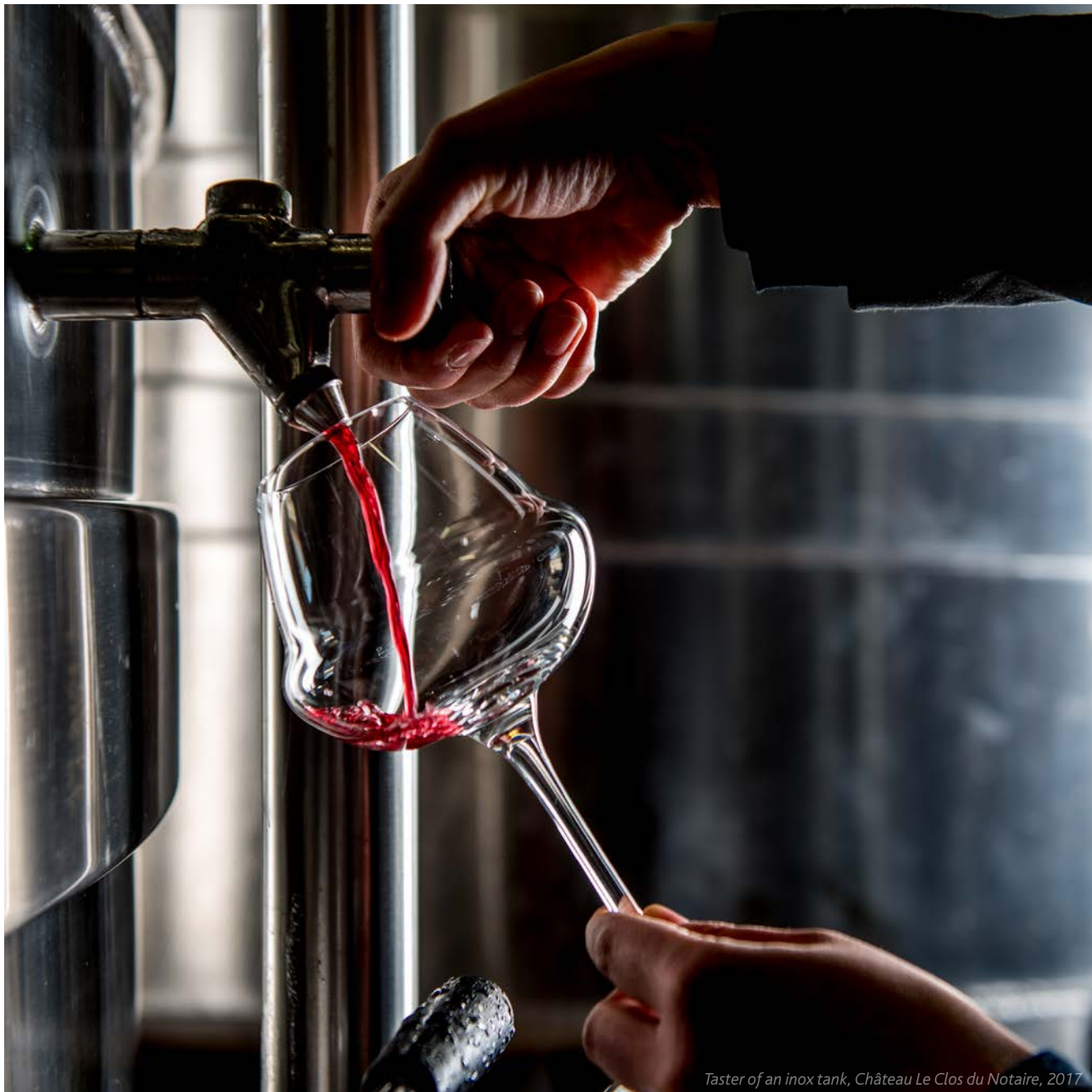
GRAND VIN DE BORDEAUX


CHÂTEAU
LE CLOS
DU NOTAIRE
CÔTES DE BOURG



AMÉLIE OSMOND & VICTOR MISCHLER
OWNERS AND INDEPENDENT VINTNERS

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26 bis Camillac, 33710 Bourg sur Gironde



Taster of an inox tank, Château Le Clos du Notaire, 2017