

L'USUFRUIT

This fresh and fruity wine reveals the lush aromas of Merlot Noir.

THE VINEYARD

Soil : Gravel on clay-limestone.

Surface : 8 hectares.

Grape variety : 100% merlot noir.

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, leaf removal.

THE WINERY

Plot by plot harvest.

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

Controlled fermentation temperature.

Daily remontage and ventilation.

Remontages et aération quotidiens.

Macération : 18 days.

Tasted twice daily.

Malolactic fermentation in tanks.

THE WINE

In temperature-controlled stainless steel tanks with early bottling to preserve the wine's crisp and fruity flavour.

TASTING TIPS / HOW TO DRINK

« L'UsuFruit » can be paired with all sorts of dishes and meats, either grilled or in a sauce. Its fruity aroma makes it a delightful wine, both easy to drink and elegant.

Drink young to appreciate its fresh flavour.

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

05 57 68 44 36 - infos@clos-du-notaire.fr
26 bis Camillac, 33710 Bourg sur Gironde



Vine leaves and tendrils, Château Le Clos du Notaire, 2017