

TECHNICAL SHEET

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Cuvée BBQ

Nokat is a French painter and visual artist. Her universe is influenced by the misappropriation of brands and logos, alchemy, contemporary characters, vintage and pop culture. Always attentive to detail, she creates a subtle blend of collage and paint that can be appreciated from near and far, as these visuals often conceal others.

She draws her raw materials from the street, flea markets and other places where objects, toys, books, magazines and old-fashioned posters try to reinvent themselves.

AOC Bourg Côtes de Bordeaux

SOIL : Gravelly, clay-loam, red gravel

BLENDING: 95% Merlot. 5% Cabernet Franc

YIELD: 52 HL/HA

VINIFICATION: Alcoholic and malolactic fermentation

in vats.

TEMPERATURE: Serve at 16 - 17°. STORAGE: Keep for 8 to 10 years.

TASTING:

Intense red with purple highlights. Aromas of ripe red fruit. Supple and round on the palate.

FOOD AND WINE PAIRING:

Magret, cheese

PARTNER WINEMAKER:

SAS Vignobles Bayle Carreau



Vignoble



