

TECHNICAL SHEET

valerie.c@purelinews.com











EFFECT

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 Bordeaux Bio

SOIL: Clay and limestone

BLENDING: 53% Merlot, 25% Cabernet Franc, 22% Cabernet

Sauvignon

YIELD: 55 HL/HA

VINIFICATION: Traditional in stainless steel vats,

maceration for 12 to 18 days, temperature control at 25°C.

TEMPERATURE: Serve at 16 - 17°C.

STORAGE: 5 to 10 years.

TASTING:

Intense red colour. Round and mellow on the palate, with aromas of wild berries and a hint of oak.

FOOD AND WINE PAIRING:

Cheese, raw vegetables and aperitif.

PARTNER WINEMAKER: Chateau Lestrille, Estelle Roumagne, Saint Germain du Puch



