

OKRAT



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-limestone

BLENDING : 100% Sauvignon Blanc

YIELD : 55 HL/HA

VINIFICATION : Traditional in stainless steel vats. Cold settling.

Fermentation at 17°C.

TEMPERATURE: Serve at 10-12°C.

STORAGE : Can be kept for 5 to 8 years.

TASTING:

A rich, complex nose with aromas of white flowers and citrus fruit. Fresh and lively on the palate.

FOOD AND WINE PARTINGS :

Seafood, Risotto

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

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