

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: Clay and limestone

BLENDING: 70% Merlot, 20% Caberne Sauvignon, 10%

Malbec

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

FOOD AND WINE PAIRING:

Red meat.

PARTNER WINEMAKER:

Vignoble Carreau : Nicolas et Sébastien CARREAU





