

valerie.c@purelinenews.com

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.

AOC Castillon Côtes de Bordeaux

SOIL: Clay and limestone

BLENDING : 75% Merlot & 25% Cabernet Franc

YIELD : 40 HL/HA

VINIFICATION : Manual harvest with strict grape-by-grape selection at full maturity. The harvested grapes are received above temperature-controlled vats. A cold post-fermentation maceration is carried out for 4 to 6 days. Extraction is traditionally performed through pumping over or punching down. After post-fermentation maceration, the wine is drawn off with its lees directly into barrels. Malolactic fermentation takes place in new barrels, and the wine is then aged on lees

AGEING : In barrels 14th to 15th month

STORAGE: 5 to 8 years.

TASTING : Red with purplish tints. Expressive and fruity (raspberry, cherry).

WINE AND FOOD PARTNERS :

Red meat, chocolate cake

PARTNER WINEMAKER : Vignobles Robin, Alexandra and Nicolas Robin, Saint Magne de Castillon



VINS DE
BORDEAUX

