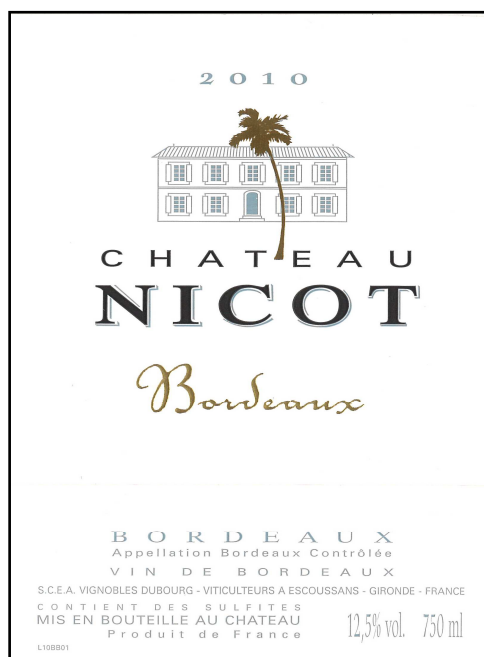




CHÂTEAU NICOT 2010

Bordeaux White



HISTORY

This family-owned estate is located 35 Km south of Bordeaux, on the right bank of the Garonne river. It produces fine wines since more than two centuries and has enjoyed an enviable reputation.

AREA

5 hectares

AVERAGE VINE AGE

20 years

SOIL

Limestone - clay

GRAPE VARIETIES

40% Sauvignon Blanc, 40% Sémillon, 20% Muscadelle

VINIFICATION AND AGEING

12 hours maceration period with the skins, 5-day cold tank storage and slow temperature-controlled fermentation. Maturing on fine lees with regular stirring. Ageing in stainless steel tanks for 5 months.

TASTING NOTES

Supple impact on the palate with good balance between acidity and alcohol. Notable freshness and fruitiness.

RECOMMENDATIONS

Fish, hors d'œuvre and cold delicatessen meats. Best served chilled at 10°C. Potential aging of the wine: 3 to 4 years