

NOTARIS

Full-bodied and high in tannins, Notaris is a grand vin that will improve with age. Merlot and Cabernet Franc grapes express all their character in this elegant wine, which highlights the estate's exceptional terroir.

THE VINEYARD

Soil : Ferruginous gravel on a bed of hard sedimentary limestone.

Surface : 3 hectares.

Blend : 50% merlot, 50% cabernet franc.

Average age of the vines : 30 years.

Density : 5000 vines per hectare.

Pruning technique : double Guyot.

Management : Mechanical weeding, natural grassing, and green manure (cereals and legumes) every other row.

No insecticide, no acaricide, no artificial additives.

Lateral buds, suckering, leaf removal, cutting.

THE WINERY

Controlled maturation process.

Plot by plot harvest.

Sorting, destemming, crushing, clarification of juices right after the harvest.

Controlled fermentation temperature.

Partial remontage for flexible and deep extractions.

Maceration : 25 to 30 days.

Tasted twice daily.

Post-fermentation maceration.

Malolactic fermentation in tanks.

THE WINE

In new 400L oak barrels.

Blended in vats after 18 months in the cellars.

Batonnage on lees.

TASTING TIPS / HOW TO DRINK

NOTARIS will delight wine connoisseurs with its complex structure and persistent finish. Aged in barrels, this unique wine reveals the subtleties of its terroir and it will be a perfect companion for all occasions.

Store away from light at constant temperature.

Pour from the bottle or decant in a carafe.

Ideal serving temperature of 17 °C.

BOTTLED AT THE CHATEAU

www.clos-du-notaire.vin

GRAND VIN DE BORDEAUX



CHÂTEAU
LE CLOS
DU NOTAIRE
CÔTES DE BOURG



AMÉLIE OSMOND & VICTOR MISCHLER
OWNERS AND INDEPENDENT VINTNERS

05 57 68 44 36 - infos@clos-du-notaire.fr
26 bis Camillac, 33710 Bourg sur Gironde



Natural corks, Château Le Clos du Notaire, 2017