

ButiNAGES - ROSÉ – 2016



ButiNAGES (which means “gather nectar”) is a metaphor that describes both the style of this wine as well as our vineyard approach that allows us to achieve it. Issued from our younger vineyards, but receiving the same attentiveness as our other cuvées, here’s a truly hedonistic wine. We favor the purity of a crisp fruit and a soft mouthfeel when crafting this fresh, easy-drinking “crowd pleaser.” This is a perfect companion for pasta, salads, grilled fish, pizza or chicken.

Terroir : « Grès », rolled Rhône pebbles and red clay – AOC Costières de Nîmes

Varietals : 60% Grenache & 40% Syrah

Vineyard & winery work :

- certified organic farming with particular attention to soil health
- vineyard floor management with resident vegetation and cover crops
- manual targeted deleafing to enhance the health of the grape clusters
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- harvest at peak maturity
- skin contact for 4 to 8 hours for extraction of color and aromas
- gentle extraction by press in absence of oxygen, or “saignée” depending on varietals and vineyards
- refrigeration to 12°C for a rapid racking « débourbage »
- fermentation at 14 – 16 °C for about 21 days
- aging on fine lees with agitation during 8 weeks
- blending, filtration and bottling

Tasting Notes :

- *Appearance* : brilliant rose petal
- *Nose* : elegant combination of pomegranate and raspberry with notes of spice and flowers
- *Taste* : velvety and fresh, it develops vivid fruit flavors and a crisp and subtle finish

Aging Potential : enjoy now

Food & Wine Pairing : serve at 55°F (13°C). very versatile, enjoy it with international cuisine

cheese	meat	seafood	garden	herbs	method	sauces	desserts
appenzeller	chicken	gambas	avocado	oregano	pizza	pistou	berries
goat	turkey	calamari	tomatoes	rosemary	pasta	orange	lychee
mahon	pork	mussels	strawberries	curcuma	barbecue	sechuan	mango

