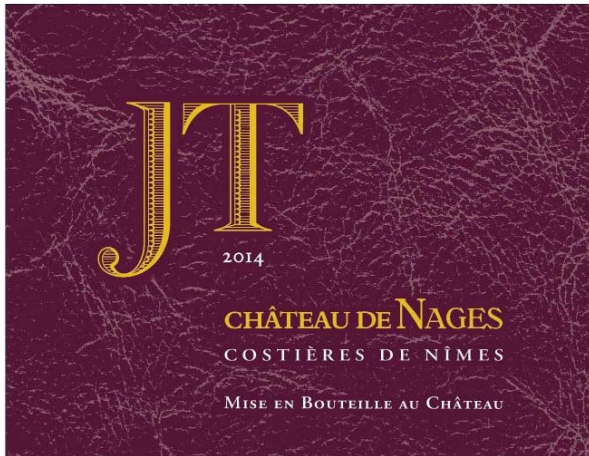


CHÂTEAU DE NAGES – CUVÉE JT– RED – 2014



Our impetuous terroir gives very aromatic wines, naturally powerful with beautiful density. Our family works this land to privilege its wines' freshness and balance its spontaneous richness. Dedicated to our visionary great grandfather, this cuvee of northern Rhône character is from our very best parcels of Syrah lifted by a touch of Mourvèdre.

An early-starting vintage with ample rains in the spring allowed a sufficient hydric supply of the vineyard during the growing season. The summer was warm but with cool nights, protecting acidities and giving very colored grapes. A very open fruit, this vintage is much rather engaged than on 2013 and 2012.

Terroir: « Grès », rolled pebbles from the Rhône over red clay rich in iron

Varietals: 95% Syrah and 5% Mourvèdre

Vineyard and 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 with sorting
- 2/3 whole cluster and 1/3 whole berries without adding SO₂
- cold pre-fermentation maceration for 5 days
- native yeast fermentation at 24°C and a warm maceration (28°C) for 20 days to round off tannins
- aging in French oak of half of the volume and in cement tank of the rest for 12 months
- blending and bottling without filtration (deposits probable)

Tasting notes:

- *Appearance:* a deep, almost black, garnet
- *Nose:* classic Syrah notes of dark berry fruit, licorice and smoke
- *Taste:* medium bodied with a velvety tannic presence. The finish is very long with spices, mineral notes and freshness.

Accolades:

92 – Robert Parker's Wine Advocate 2016

Aging potential: enjoy now or cellar for 10 to 12 years.

Food & Wine Pairing: decant one hour before serving at 65°F (16- 18°C)

cheeses	meats	garden	herbs	method	sauces
parmesan	lamb	mushroom	cumin	stew	4 spices
cheddar	beef	celery root	star anise	roast	wine
hard sheep	game	fennel	rosemary	braised	tomato

