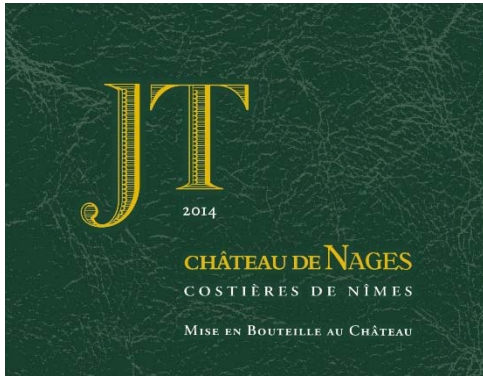


CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2014



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 Roussanne and Viognier.

Vintage with a cool early summer followed by a beautiful back season, this year's JT is more about the freshness and balance than about lavishness. The high proportion of Roussanne and partial malolactic fermentation in 20% of the barrels restrain this wine its youth but gives it a great aging potential.

Terroir : « Grès », rolled pebbles from the Rhône over red clay rich in iron – AOC Costières de Nîmes

Varietals : 69 % Roussanne, 20% Viognier & 11% Grenache Blanc

Vineyards and winery work :

- certified organic farming
- plowing under the foot of the vines and seeding rows with grasses that favor biodiversity
- debudding and green harvest to improve grape ripeness & health
- manual harvest with sorting at the beginning of maturity
- skin contact cold maceration and free-flow draining in absence of oxygen for 70% of the volume
- cold stabulation on lees for 5 days with batonnage, and partial racking
- fermentation in French oak barrels of 500L during 8 months
- aging on total lees with batonnage through Christmas and blending & bottling in June

Tasting notes :

- *Appearance :* beautiful golden color with greenish glints
- *Nose :* filled with scents of lime-tree, anise, apricot and toasted almond
- *Taste :* silky, with deep scents of candied fruits and dried flowers. The long fruity finish is sustained by fresh wooded notes.

Accolades:

91 – Robert Parker's Wine Advocate 2016

91 – Wine Spectator 2016

16 – Vinum 2016

Aging potential: enjoy now or cellar and taste the wine again in 8 years



Food & wine pairing : serve at 55°F

cheeses	meats	sea	garden	herbs	method	sauces	desserts
cantal	fowl	salmon	leeks	saffron	poached	beurre blanc	frangipane
comté	veal	pike perch	fennel	ginger	roasted	thermidor	
	rabbit	monkfish	carrots	curry	grilled	roasted garlic	