

CHÂTEAU DE NAGES – VIEILLES VIGNES – ROSÉ – 2016



Located at the northern extreme of the appellation, this impetuous terroir gives very aromatic wines, naturally powerful with good density. For 4 generations, our family has learned to work this land carefully, to preserve its wines' freshness in order to balance its richness. We strive to harvest the fruit with enough acidity to give the wine elegance and dynamism.

The 2016 vintage was exceptionally dry during the growing season. The hot summer was graced with beautiful daily thermal amplitudes. The aromatic and rich grapes kept a very nice freshness and the wines are remarkably lush.

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

Varietals : 65% Grenache, 25% Mourvèdre & 10% Cinsault

Vineyards 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)
- manual harvest with sorting at the beginning of maturity
- direct press in absence of oxygen
- juice stays with its must before fermentation for 5 days with daily “batonnage”
- racking and fermentation at 16°C et 18°C for 21 days
- aging on lees for 3 months, blending and bottling

Tasting notes :

- *Appearance* : rose petal
- *Nose* : lively, fresh red fruit flavors (strawberry, grenadine), floral notes and subtle soft spices
- *Taste* : velvety and rich, with vivid fruit flavors and a remarkably refreshing finish

Aging potential : enjoy now, but it will also develop some complexity with a bit of time

Food & wine pairing : Serve at 55°F

cheeses	meats	seafood	garden	herbs	method	sauces
goat	lamb	sea bream	tomatoes	saffron	stir fry	sweet & sour
cheeses	veal	shrimp	eggplant	curcuma	roast	marengo
		mussels	peppers	paprika	plancha	herbs

