

CHÂTEAU DE NAGES - VIEILLES VIGNES – WHITE – 2015



Located at the northern extreme of the appellation, facing the Mistral, this impetuous terroir gives very aromatic wines with beautiful density. Our family works this land to balance its fruit's richness with freshness. We harvest its grapes with enough acidity to give the wine elegance and dynamism.

The 2015 vintage's wet spring and hot summer gave us beautifully concentrated grapes. The resulting wines are very aromatic, dense, with a fine length.

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

Varietals : 45% Roussanne, 30% Clairette, 20% Grenache Blanc, 5% Bourboulenc.

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 clusters)
- manual harvest with sorting
- direct press for the Grenache to preserve acidity
- for the other varietals skin contact cold maceration for maximum aromatic extraction with free-flow drain in absence of oxygen for 70% of the volume
- cold stabulation on lees for 5 days with batonnage and partial racking
- fermentation at 18°C in order to preserve the fruit: in old barrels (for texture) for the Roussanne and Bourboulenc, in cement tank (for freshness) for the Grenache and the Clairette
- aging on total lees during 8 months, 50% barrels, 50% concrete vats

Tasting notes:

- *Appearance* : beautiful bright yellow with green highlights.
- *Nose* : explosive and exotic with notes of ripe fruit (peaches, pears, pineapple), flowers (acacia and rose), and vanilla and coconut
- *Taste* : lots of volume and fruity richness with a long finish of fresh minerality

Accolades :

91 pts - The Wine Advocate - Jeb Dunnuck
 Selection - RVF Millésime 2015

Aging Potential: enjoy now or cellar 3 years

Food & Wine Pairing: serve at 55°F (10°-12°C)

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
fresh goat	chicken	calamaris	leeks	tarragon	poached	cream	apricot
laguiole	turkey	monkfish	asparagus	ginger	marinière	bearnaise	pear
	veal	turbot	avocado	thyme	grilled	mango	

