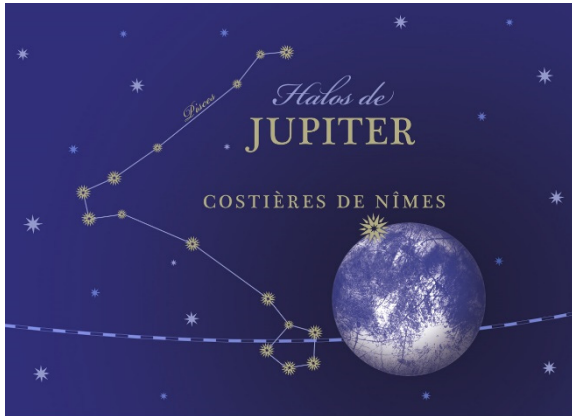


Halos de JUPITER

Costières de Nîmes 2014



As the constellation of graceful and generous Pisces suggests, this wine is imbued with surprising depth and freshness. Located where the Rhône River meets the Mediterranean, Costières de Nîmes' proximity to the sea confers bright and elegant wines. A forgotten terroir with a beautiful expression of Grenache, it is an appellation to discover!

Vineyard:

75% Grenache, 15% Syrah & 10% Mourvèdre planted on Quaternary Rhone river deposits called "Grès". Cool sea breezes during the summer temper the heat and allow for a very fresh fruit definition.

Harvest:

Manual harvest with sorting.

Winemaking:

Stainless steel vats are fed the uncrushed fruit (50% whole cluster and 50% whole grapes) by gravity without added SO₂. Fermentation by native yeasts.

Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 26°C (79°F) during approximately 5 weeks.

Each varietal is kept in concrete vats for 6 months.

Blending takes place at the end of the "elevage" and the wine is bottled without fining and with limited filtration.

Aging:

Although this wine can be enjoyed young, it will only develop its full character later. It will keep its freshness for at least 5 years after bottling.

Production: 36 000 bottles