

NOSTRE PAÏS RED 2014



This cuvée represents our search for elegance, purity and mineral/terroir expression. In order to privilege the complexity of our terroir, grape ripeness is not pushed to the outer limits, sorting is drastic, oak aging is kept to a minimum, and blending includes all 5 varieties of our appellation.

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.

Terroirs: “galets” on iron rich clay; limestone on beds of “safres” and chalk - AOC Costières de Nîmes

Varietals: 35% Grenache Noir, 25% Carignan, 20% Syrah, 15% Mourvèdre & 5% Cinsault

Vinification:

- certified organic farming
- selection of parcels of old vines with naturally small yields on both calcareous soils and “Grès” (rolled pebbles from the Rhône over red clay rich in iron)
- manual harvest with sorting
- 1/3 whole cluster and 2/3 whole berries without adding SO₂
- long gentle infusion with manual punching down of the cap
- 12 month barrel aging in 2-to-3-yr-old French oak during 6 months for 50% of the volume in the presence of malolactic lees without SO₂ coverage and in concrete tank for the other half.
- blending and bottling without filtration in the spring (deposits probable)

Tasting Notes:

- *Appearance:* deep red with violet highlights
- *Nose:* pure and complex, the black fruit, cherry, and hot stones, are released with a bit of aeration
- *Taste:* the dense & velvety body fills the palate and reveals notes of cacao, dried herbs and pencil lead. The fresh and fruity finish is heightened by mineral notes and fine tannins.

Accolades:

91 pts – Jeb Dunnuck, *Robert Parker’s Wine Advocate*

Aging Potential: enjoy now or cellar up to 5 years

Food & Wine Pairing: serve around 60°F (16° - 17°C)

cheeses	meats	garden	herbs	method	sauces	desserts
reblochon	veal	ratatouille	chervil	roast	tomatoes	dark chocolate
Pont l’Evêque	lamb	red currants	rosemary	braised	mushroom	praline
St Marcellin	duck	white beans	paprika	grilled	porto	

