

## NOSTRE PAÏS WHITE 2015



This cuvée represents our search for elegance, purity and mineral/terroir expression. We've chosen the complexity of a blend of five varietals from our most calcareous soils while keeping oak aging to a minimum.

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. Relying on only native yeasts, in absence of added sulfites, has resulted in wines of exceptional purity and complexity.

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

**Varietals:** 50% Grenache blanc, 25% Roussanne, 18% Clairette, 5% Viognier & 2% Bourboulenc

### Vinification:

- o certified organic farming
- o selection of parcels of old vines with naturally small yields
- o manual harvest with sorting
- o direct press in absence of oxygen to preserve the acidity
- o partial fermentation in barrels (50% of the volume)
- o aging on lees during 8 months
- o bottling in June

### Tasting Notes:

- o *Appearance:* the pale yellow color tinted in green announces a wine with a great deal of freshness and purity
- o *Nose:* the complex nose reveals floral and mineral notes with accents of fresh citrus fruits
- o *Taste:* lively and fresh, the aromas of flowers and white fruits, blends with flint. The very soft finish evinces a great deal of minerality.

### Accolades:

91 pts – Robert Parker's Wine Advocate  
Selection - RVF Millésime 2015

**Aging Potential :** enjoy now or cellar 3 years

**Food & Wine Pairing:** serve between 50° and 55°F (10° – 12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
vacherin	capon	rockfish	pumpkin	saffron	poached	cream	lemon meringue
beaufort	rabbit	halibut	leeks	coriander	sautéed	seafood	nougat
fresh goat	chicken	shrimp	apricots	sage	grilled	tamarind	