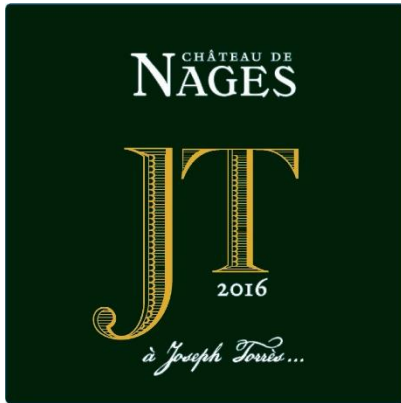


# CHÂTEAU DE NAGES – CUVÉE JT – WHITE – 2016



*Dedicated to our visionary great grandfather, this cuvee of northern Rhône character is from our very best parcels of Roussanne and Viognier.*

*The 2016 vintage was characterized by a wet spring and a hot summer with cool nights that fostered freshness. The whites of this vintage are full and aromatic with a brightness and much balance.*

**Terroir:** « Grès », rolled pebbles from the Rhône over red clay rich in iron – AOP Costières de Nîmes - Certified Organic

**Varietals:** 60 % Roussanne, 20% Viognier & 20% Grenache Blanc

### Vinification:

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- manual harvest with sorting at the cusp of maturity
- natural yeast fermentation in French oak barrels of 500L
- aging during 8 months on total lees with batonnage through Christmas
- blending & bottling in June

### Tasting Notes :

- *Appearance* : beautiful golden color with greenish glints
- *Nose* : filled with scents of lime-tree, anise, apricot and toasted almond
- *Taste*: full bodied, with scents of candied fruits and acacia. The lush finish is sustained by fresh wooded notes.

### Accolades:

92 – Robert Parker’s Wine Advocate 2017  
95 – Jeb Dunnuck  
90 – Wine Enthusiast  
90 – Wine Spectator  
15/20 – Bettane & Desseauve 2019

**Aging potential:** enjoy now or cellar and taste the wine again in 8 years

**Food & Wine Pairing:** serve at 55°F

cheeses	meats	sea	garden	herbs	method	sauces	desserts
cantal	fowl	salmon	leeks	saffron	poached	beurre blanc	frangipane
comté	veal	pike perch	fennel	ginger	roasted	thermidor	
	rabbit	monkfish	carrots	curry	grilled	roasted garlic	

