

CHÂTEAU DE NAGES - VIEILLES VIGNES – WHITE – 2017



This magical terroir gives naturally exuberant wines. Our family works this land to privilege its wines' freshness and balance. Its Rhone signature recalls the most prestigious appellations in the southern part of our beautiful valley.

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 - AOC Costières de Nîmes – Certified Organic

Varietals : 45% Grenache Blanc, 25% Roussanne, 20% Viognier & 10% Clairette

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation clusters)
- manual harvest with sorting
- cold stabulation on lees for 5 days with batonnage and partial racking
- native yeast fermentation in old barrels for the Roussanne and Bourboulenc, in cement tank 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 :* notes of ripe yellow fruits (peach, pear, pineapple), flowers (acacia and rose), and vanilla
- *Taste:* silky attack, with volume and fruity richness. Long dynamic finish with a touch of salinity

Accolades:

92 – Robert Parker’s Wine Advocate
 (90-92) – Jeb Dunnuck
 Argent – Challenge Millésime Bio 2019
 Selection - RVF Millésime 2017

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	

