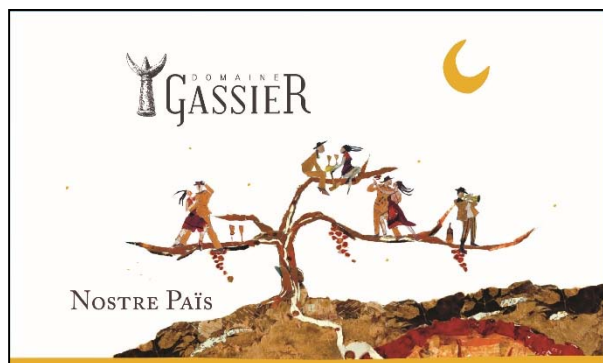


NOSTRE PAÏS WHITE 2017



This wine expresses our search for elegance, purity and minerality. We chose the complexity of a blend of five grape varieties produced on our most calcareous soils, rather than an elevation marked by barrels.

If last year I swore that 2016 was for me the best vintage of my career, my sense is that 2017 might just be even better, even for a tiny harvest: intense color, beautifully fresh fruit, ample mouthfeel, and fine grained tannins – all with a resolutely hedonistic signature.

Terroirs: “galets” on iron rich clay; limestone on beds of “safres” and chalk – AOP Costières de Nîmes – Certified Organic

Varietals: 45% Grenache blanc, 30% Roussanne, 10% Clairette, 10% Viognier & 5% Bourboulenc

Vinification:

- certified organic farming
- manual harvest with sorting
- direct press in absence of oxygen to preserve the acidity
- indigenous yeast ferment
- aging on lees during 8 months, ½ the volume in French oak & ½ in cement tank

Tasting Notes:

- *Appearance:* the pale yellow color tinted in green announces a wine with a great deal of freshness and purity
- *Nose:* the complex nose reveals floral and mineral notes with accents of fresh citrus fruits
- *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:

92 pts – *Robert Parker’s Wine Advocate*

92 pts – *Jeb Dunnuck*

Selection – *RVF Millésime 2017*

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	



Mas de Nages - Chemin des Canaux - 30132 Caissargues - tel: +33 (0)4 66 38 44 30

email: info@domainegassier.com - www.domainegassier.com