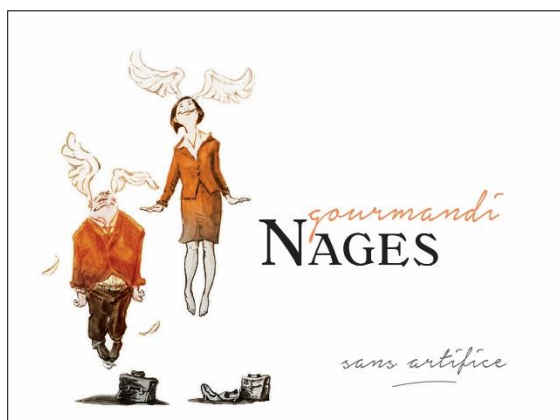


# Gourmandi NAGES



*In search of truly refreshing wines of pleasure, we've done away with the limitations of appellations and modern enology. These wines are organic, moderate in alcohol, fermented with native yeast, minimally sulfured, non-vintage, and bottled as Vin de France for greater Liberty!*

*By interrupting fermentation, we've crafted a truly hedonistic, lively wine at 10% alcohol and a hint of residual sugar. A marvellous wine for aperitif, Asian fare and even dessert, it is remarkably balanced and retains a wonderful freshness.*

**Terroir :** clay and limestone – Vin de France

**Varietals :** Viognier, Roussanne and Colombard

## Vinification :

- harvest at peak maturity with 100% destemming in order to conserve only the whole berries with no addition of SO<sub>2</sub>
- cold skin contact for 12 hours to maximize primary fruit
- fermentation at low temperature
- tangential (crossflow) filtration to interrupt fermentation with about 50 grams of residual sugar and 10% alcohol
- bottling in October

## Tasting Notes :

- *Appearance :* a golden weave stitched with green highlights
- *Nose :* a love affair between apricot and tangerine
- *Taste :* a happy marriage filled with refreshing, crisp fruit

## Accolades :

Golden Medal – Concours Anivin de France 2018

**Aging Potential:** enjoy now

**Food & Wine Pairing:** serve around 45°F (8-10°C)



| cheeses    | meats     | seafood     | garden  | herbs      | method   | sauces      | desserts     |
|------------|-----------|-------------|---------|------------|----------|-------------|--------------|
| gorgonzola | foie gras | spicy sushi | squash  | star anise | stir fry | caramel     | pears        |
| roquefort  | white     | shrimp      | carrots | mint       | sautéed  | fruit salsa | sorbets      |
| maytag     | sausage   |             | quince  |            | raw      | chocolat    | citrus salad |