



# Halos de JUPITER

## Costières de Nîmes 2016



*As the constellation of graceful and generous Pisces suggests, this wine is imbued with surprising depth and freshness.*

*Located where the Rhône River meets the Mediterranean, Costières de Nîmes' proximity to the sea confers bright and elegant wines. A forgotten terroir with a beautiful expression of Grenache, it is an appellation to discover!*

### **Vineyard:**

75% Grenache, 15% Syrah & 10% Mourvèdre planted on Quaternary Rhone river deposits called "Grès". Cool sea breezes during the summer temper the heat and allow for a very fresh fruit definition.

### **Harvest:**

Manual harvest with sorting.

### **Winemaking:**

Stainless steel vats are fed the uncrushed fruit (50% whole cluster and 50% whole grapes) by gravity without added SO<sub>2</sub>. Fermentation by native yeasts. Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 26°C (79°F) during approximately 5 weeks. Each varietal is kept in concrete vats for 6 months. Blending takes place at the end of the "elevage" and the wine is bottled without fining and with limited filtration.

### **Aging:**

Although this wine can be enjoyed young, it will only develop its full character later. It will keep its freshness for at least 5 years after bottling.

**Production:** 3.000 cs produced

### **Distinctions:**

Jeb Dunnuck – 91 pts  
Wine Spectator – 91 pts  
Bettane & Desseauve – 14,5 pts