

# CHÂTEAU DE NAGES – VIEILLES VIGNES – ROSÉ – 2018



*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.*

*In 2018 we were blessed with harvest conditions of cool and sunny weather, a perfect Mistral and very little humidity. As a result we brought in perfectly healthy grapes with an ideal maturity. Our whites and rosés are very aromatic with a beautiful freshness of fruit and an ample mouthfeel, smooth and vivacious.*

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

**Varietals :** 65% Grenache, 25% Mourvèdre & 10% Cinsault

**Vinification :**

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2<sup>nd</sup> generation grape clusters)
- manual harvest with sorting at the cusp of maturity
- direct press in absence of oxygen
- juice stays with its must before fermentation for 5 days with daily “batonnage”
- racking and fermentation at 16°C et 18°C for 21 days
- aging on lees for 3 months, blending and bottling

**Tasting notes :**

- *Appearance :* peach skin
- *Nose :* lively, fresh red fruit flavors (strawberry, grenadine, currant), floral notes and subtle soft spices
- *Taste :* velvety and rich, with vivid fruit flavors and a remarkably refreshing mineral finish

**Accolades :**

- 91 pts – *Jeb Dunnuck*
- 90 pts – *Wine Enthusiast*
- 90 pts – *Robert Parker’s Wine Advocate*

**Aging potential :** enjoy now, but it will also develop some complexity with a bit of time



**Food & wine pairing :** Serve at 55°F

cheeses	meats	seafood	garden	herbs	method	sauces
goat cheeses	lamb veal	sea bream shrimp mussels	tomatoes eggplant peppers	saffron curcuma paprika	stir fry roast plancha	sweet & sour marengo herbs