

CHÂTEAU DE NAGES – VIEILLES VIGNES – ROSÉ – 2019



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.

I have to admit that we feared the worst... but despite unusual weather conditions, we came out smiling with a slightly smaller crop than 2018 but of excellent quality, proof yet again that our terroir is well suited for grape vines, and the incredible resilience of that plant.

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

Varietals : 85% Grenache & 15% Mourvèdre

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd 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

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 |