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## PRESS - VINTAGES 2012 through 2017

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### Cuvée JT Rouge

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2017	Jeb Dunnuck 2018	(91-94)
2017	The Wine Advocate - Joe Czerwinski 2018	(90-93)
2016	Jeb Dunnuck 2018	92
2016	Decanter - Andrew Jefford 2018	91
2016	The Wine Advocate - Joe Czerwinski 2018	91
2015	Jeb Dunnuck 2017	94
2015	The Wine Advocate - Joe Czerwinski 2017	91
2014	The Wine Advocate - Jeb Dunnuck 2016	92
2013	The Wine Advocate - Jeb Dunnuck 2016	91
2013	Wine Spectator - James Molesworth 2016	91
2012	The Wine Advocate - Jeb Dunnuck 2014	93
2012	Bettane et Desseauve 2016	15/20 - coup de cœur
2012	Falstaff 2015	92 - Falstaff Top Value

### Cuvée JT Blanc

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2017	Wine Advocate - Joe Czerwinski 2018	92
2017	Jeb Dunnuck 2018	(92-94)
2016	Jeb Dunnuck 2017	95
2016	Bettane & Desseauve 2019	15/20
2016	Wine Advocate - Joe Czerwinski 2017	92
2015	The Wine Advocate - Jeb Dunnuck 2017	93
2015	Wine Spectator - James Molesworth 2017	92 - Smart Buy
2014	The Wine Advocate - Jeb Dunnuck 2016	91
2014	Wine Spectator - James Molesworth 2016	91
2013	La Revue de Vins de France	14,5/20
2013	The Wine Advocate - Jeb Dunnuck 2014	93
2012	The Wine Advocate - Jeb Dunnuck 2014	92
2012	Wine Enthusiast 2014	91 - Editor's Choice

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## PRESS - VINTAGES 2012 through 2017

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### Vieilles Vignes Rouge

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2017	Jeb Dunnuck 2018	(91-93)
2016	Wine Advocate - Joe Czerwinski 2018	92
2016	La Revue de Vins de France	13,5/20
2015	Jeb Dunnuck 2017	92
2015	Bettane & Desseauve 2019	14/20
2014	The Wine Advocate - Jeb Dunnuck 2017	90
2014	Bettane & Desseauve 2018	13,5/20
2013	The Wine Advocate - Jeb Dunnuck 2016	90
2013	La Revue de Vins de France	Grande Réussite
2012	Vinous - Josh Reynolds 2016	90
2012	Gault Millau 2016	15,5/20

### Vieilles Vignes Blanc

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2017	Wine Advocate - Joe Czerwinski 2018	92
2017	La Revue de Vins de France	13,5-14/20
2016	Jeb Dunnuck 2017	91
2016	Bettane & Desseauve 2019	14,5/20
2015	Challenge Millésime Bio 2018	Or   Gold
2015	Wine Spectator 2017	91 - Smart Buy
2015	La Revue de Vins de France	15/20
2014	The Wine Advocate - Jeb Dunnuck 2016	91
2014	Wine Spectator 2016	90
2013	La Revue de Vins de France	Grande Réussite
2013	Wine Enthusiast 2014	90 - Best Buy
2012	Mundus Vini 2013	Or   Gold
2012	Wine Spectator 2013	100 outstanding values of 2013

### Vieilles Vignes Rosé

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2017	Wine Advocate - Joe Czerwinski 2018	91
2017	Jeb Dunnuck 2018	91
2017	Wine Enthusiast 2018	90
2017	Wine & Spirits 2018	90 - Best Buy
2016	Jeb Dunnuck 2017	91 - Top 10
2015	The Wine Advocate - Jeb Dunnuck 2016	90
2015	Bettane & Desseauve 2017	14/20
2014	Gault Millau 2016	15/20
2014	Lepeyrie 2016	Top 10 rosés
2014	Bettane et Desseauve 2016	13,5/20
2013	The Wine Advocate - Jeb Dunnuck 2014	91
2012	Bettane et Desseauve 2014	14/20

# JEB DUNNUCK

## **Producer: Château de Nages, Article: Southern Rhône: The Charming, Provençal 2018s and the More Concentrated, Classic 2019s**

This is the home estate of the Gassier family located in the Costières de Nîmes appellation. Due to its more southwesterly location, they were less affected by mildew (and he's a relentless, talented farmer) and the 2018s here are beautifully rich, textured wines. I think the 2019s will match or exceed the 2018s, but both vintages are strong. Readers should also look at the Domain Gassier release also included in this report.

<b>2017 Château de Nages Costières de Nimes VOX</b>	<b>95 pts</b>
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The 2017 Costières Des Nîmes VOX is another brilliant wine from this estate, and my money is on it being one of the greatest wines to emerge from the appellation. Based on 60% Grenache, 20% Syrah, and 20% Mourvèdre that saw 50% stems and aging in larger barrels, it offers a top Châteauneuf du Pape like bouquet of kirsch, black cherries, strawberries, roasted garrigue, licorice, and spice. This carries to a full-bodied wine that packs plenty of richness, yet stays weightless, elegant, and beautifully balanced on the palate. It's still backward and reserved, so give bottles 2-3 years of bottle age and enjoy over the following decade. Hats off to the Gassier family for another sensational wine!

<b>2019 Château de Nages Costières de Nimes JT Rouge</b>	<b>92-94 pts</b>
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Not yet bottled, the Syrah-dominated 2019 Costières de Nîmes JT should surpass the 2018. It has an incredible sense of elegance as well as medium to full-bodied richness, attractive black raspberry and blackberry fruit, notes of ground pepper, new saddle leather, and spring flowers, terrific tannins, and a big finish. This is a serious barrel sample from this team that should drink well with just a year or two of bottle age and evolve nicely for a solid decade.

<b>2018 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>89-91 pts</b>
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Still not bottled, the 2018 Costières de Nîmes Vieilles Vignes continues to show beautifully, with loads of Provençal dark fruit, violets, peppery herbs, and mineral-like aromas and flavors paired with a medium to full-bodied style on the palate. It's balanced, with loads of fruit, and will drink nicely right out of the gate.

<b>2019 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>90-92 pts</b>
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Lots of jammy blackberries and black cherry-like fruits emerge from the 2019 Costières De Nîmes Vieilles Vignes and it's another pleasure bent, ripe, undeniably sexy wine from this estate. With a big mid-palate, ripe tannins, and a great finish, it's going to drink nicely right out of the gate yet evolve for 7-8 years or more.

<b>2019 Château de Nages Costières de Nimes Butinages Rouge</b>	<b>89-91 pts</b>
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Not yet bottled, the 2019 Costières de Nîmes Butinages is going to compete with any number of top Côtes du Rhône out there. Revealing a medium ruby/purple color as well as a great nose of black raspberry fruit, peppery garrigue, and violets, it offers medium to full-bodied richness, ripe, present tannins, terrific overall balance, and a good finish. This pleasure-bent, impeccably made 2019 is a no-brainer purchase. It should keep nicely for at least 2-3 years.

<b>2019 Château de Nages Costières de Nimes JT Blanc</b>	<b>93 pts</b>
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The more Roussanne-dominated 2019 Costières de Nîmes JT Blanc can be thought of as the flagship from this estate. It incorporates a splash of Viognier and Grenache Blanc and is brought up all in larger format oak. Offering a richer bouquet of salty orchard fruit, toasted bread, spice, and honeysuckle, it hits the palate with medium to full-bodied richness, a layered, expansive mouthfeel, nicely integrated acidity, and a clean finish. I like it today, yet I suspect it will evolve nicely for 5-6 years, if not longer.

<b>2019 Château de Nages Costières de Nimes Vieilles Vignes Blanc</b>	<b>90 pts</b>
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The 2019 Costières de Nîmes Vieilles Vignes Blanc is deeper and richer, with more exotic notes of honeyed tangerines, crushed citrus, and subtle floral aromas and flavors. Medium-bodied, it offers solid mid-palate depth, a terrific spine of acidity, and a clean, dry finish that keeps you coming back to the glass. This is another terrific value from this estate that's going to shine on the dinner table and should keep nicely for a year or two.

<b>2019 Château de Nages Costières de Nimes Butinages Blanc</b>	<b>89 pts</b>
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The entry-level white from this great estate, the 2019 Costières de Nîmes Butinages Blanc is a juicy, racy, beautifully balanced white with lots of character as well as plenty of citrus and lime fruit balanced by notes of honeysuckle and even a kiss of minerality. Selling for a song, it's well-balanced and ideal for enjoying over the coming year or so.

*- Jeb Dunnuck (10/06/2020)*

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**91**

POINTS

**Château de Nages Costières de Nîmes JT rouge 2016**

Black-currant and cherry flavors are ripe but pure in this concentrated blend of 93% Syrah and 7% Mourvèdre. It's a fruity, primary wine accented by subtleties of violet, smoke and granite. The finish lingers on fine, firm tannins. Enjoy now–2025.

**91**

POINTS

**Château de Nages Costières de Nîmes JT rouge 2014**

Unctuous and open knit yet surprisingly nuanced, this luscious blend of 95% Syrah and 5% Mourvèdre offers loads of fleshy black-cherry and plum flavors offset by cinnamon, cocoa, dried mint and thyme. It's densely concentrated yet briskly balanced, finishing elegantly on a bite of fine-grained tannins.

**90**

POINTS

**Château de Nages Costières de Nîmes JT blanc 2017**

Smoke and nut accent bright yellow apple and tangerine in this full-bodied blend of 70% Roussane, 20% Viognier and 10% Grenache Blanc. It's a plump, dry white balanced by salty tangs of minerality and a pleasantly toasty edge. Lovely now it should hold through 2023.

**89**

POINTS

**Château de Nages Costières de Nîmes Vieilles Vignes rouge 2016**

Smoke and nut accent bright yellow apple and tangerine in this full-bodied blend of 70% Roussane, 20% Viognier and 10% Grenache Blanc. It's a plump, dry white balanced by salty tangs of minerality and a pleasantly toasty edge. Lovely now it should hold through 2023.

**88**

POINTS

**Château de Nages Costières de Nîmes Vieilles Vignes blanc 2017**

Sunny white-grapefruit and yellow-apple flavors are accented by hazelnut and spice in this blend of Grenache Blanc, Roussanne, Viognier and Clairette. It's a rich, dry white, with a prominent bite of tannin on the finish. Drink now–2022.

**89**

POINTS

**Château de Nages Costières de Nîmes Vieilles Butinages blanc 2018**

This unoaked blend of Grenache Blanc and Roussane offers a crush of tangerine and white-grapefruit flavors edged by salty mineral tones. Easy drinking and a fantastic value, it's an ideal everyday white with wide appeal. Enjoy now.

*Wine Enthusiast*  
*December 2019*

2019 TOP VALUES

## RICH WHITES

Chardonnay maintains its pride of place as one of the world's most popular wines, delivering intense, juicy and expressive whites. From California and Washington to Italy, Chile and Australia to the grape's home in France's Burgundy region, distinctive versions are being produced at affordable prices. For other rounder, fuller wines, Spain offers multiple examples from native grapes, while Chenin Blanc—from France's Loire Valley as well as South Africa—is winning over more and more wine lovers.

**89 \$12 MICHEL GASSIER Costières de Nîmes White Buti**

**Nages 2018** | *France* | Bright star fruit, melon and pear notes are lined with details of honeysuckle and chamomile. The fresh finish shows minimal toast, allowing the fruit to shine.

Roussanne and Grenache Blanc.—*J.M.*

### 2016 Chateau de Nages VOX

Interim October, 2019 Joe Czerwinski 91+ points

There are just 3,000 bottles of the 2016 Costieres de Nimes Vox, a new luxury cuvée sourced from a single parcel. A blend of 62% Grenache, 28% Syrah and 10% Mourvèdre, it spent 18 months in 500-liter barrels, resulting in a cedar-scented bouquet. Hints of baking spices and cola accent black cherries, picking up hints of mocha and dark chocolate on the finish. It's full-bodied and supple yet intense, turning silky in texture as it flows easily across the palate.

### 2017 Chateau de Nages JT red

Interim October, 2019 Joe Czerwinski 90 points

The 2017 Costieres de Nimes JT incorporates 5% Mourvèdre, but this is essentially Syrah, half aged in oak and half in concrete. It shows classic violet and blueberry aromas but also some slightly stemmy notes and hints of cola. Medium to full-bodied, it has a firmer structure than the Grenache-based Vieilles Vignes bottling, with a bit more tannin on the finish.

### 2018 Chateau de Nages Blanc JT white

Interim October, 2019 Joe Czerwinski 90 points

The 2018 Costieres de Nimes Blanc JT is a barrel-fermented (in 500-liter oak) blend of 70% Roussanne and 15% each Grenache Blanc and Viognier. Scents of honeyed tangerine, pineapple and melon emerge on the nose, followed by a medium to full-bodied palate that's round and ripe, then zesty and refreshing on the finish.

### 2017 Chateau de Nages Vieilles Vignes red

Interim October, 2019 Joe Czerwinski 90 points

The 2017 Costieres de Nimes Vieilles Vignes is a screaming value, offering a terrific combination of spicy, herbal notes and juicy, mouthwatering fruit. Cherries and raspberries form the core, accented by bay leaf and thyme, in this blend of 70% Grenache, 25% Syrah and 5% Carignan. The Syrah is aged in older barrels, while the rest aged in concrete, resulting in a wine that finishes silky and vibrant.

### 2018 Chateau de Nages Vieilles Vignes white

Interim October, 2019 Joe Czerwinski 90 points

Not yet bottled at the time of my visit, the 2018 Costieres de Nimes Blanc Vieilles Vignes is aged in a mix of steel tanks and oak barrels. A blend of 60% Grenache Blanc, 20% Clairette, 15% Roussanne and 5% Viognier, it's slightly honeyed on the nose, with scents of melon and tangerine. Medium-bodied on the palate, it's plump and silky, then fades a bit quickly on the finish.

### 2018 Chateau de Nages Butinages red

Interim October, 2019 Joe Czerwinski 90 points

The entry-level wine from Chateau de Nages, the 2018 Costieres de Nimes Buti Nages is 50% Syrah, 40% Grenache and 10% Mourvèdre. Cropped higher and less extracted than the other wines, it's a medium to full-bodied, supple, easy-drinking wine with contrasting notes of red raspberries and dark chocolate.

## 2018 Chateau de Nages Butinages white

Interim October, 2019

Joe Czerwinski

90 points

A plump, medium-bodied blend of Grenache Blanc (60%) and Roussanne (40%), the 2018 Costieres de Nimes Blanc Buti Nages delivers crystalline pineapple and pear aromas and flavors. It's zesty and clean, picking up hints of green apple on the finish.

# Wine Spectator

October 15, 2019



## **90 - Château de Nages Costières de Nîmes VOX 2016**

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This is ripe but subtle, with gently mulled plum and blackberry notes gliding through, featuring hints of black tea, anise and mesquite. The fine-grained finish lets the fruit linger nicely. Grenache, Syrah and Mourvèdre.

## **90 - Château de Nages Costières de Nîmes JT 2015**

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Solidly built, with a juicy, ripe core of black cherry, plum and anise flavors, laced with singed vanilla and tobacco hints. A light mineral edge threads the finish. Syrah and Mourvèdre.

## **92 - Château de Nages Costières de Nîmes JT 2017**

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Features bright green almond, yellow apple and white peach flavors, laced with jasmine and honeysuckle notes. Lively acidity keeps the finish energetic, while a hazelnut hint adds allure. Roussanne, Viognier and Grenache Blanc. Drink now through 2020. 1,000 cases made, 200 cases imported.

## **89 - Château de Nages Costières de Nîmes Vieilles Vignes 2016**

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Juicy and direct, offering a beam of cherry and plum paste flavors lined with light incense and sanguine hints on the finish. Grenache, Syrah and Carignan. Drink now. 4,800 cases made, 110 cases imported.

## **90 - Château de Nages Costières de Nîmes Vieilles Vignes 2017**

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Yellow apple, fennel, green melon and quince flavors mix in this full-bodied white, with a caressing, butter-tinged finish that will have fans for sure. Grenache Blanc, Roussanne, Viognier and Clairette. Drink now. 2,000 cases made, 450 cases imported.

## **86 - Château de Nages Costières de Nîmes Butinages red 2017**

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A light and friendly style, with ebullient cherry and plum fruit, dusted with a hint of anise. Grenache, Syrah and Mourvèdre.

## **90 - Château de Nages Costières de Nîmes Butinages white 2018**

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Fresh and silky in feel, with lightly steeped black cherry and plum fruit, lined with mesquite and tobacco hints. Grenache, Mourvèdre and Syrah. Drink now. 1,000 cases made, 500 cases imported.

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# JEB DUNNUCK

Located in the Costières de Nîmes appellation, in the southwestern part of the Southern Rhône, Château de Nages is the family estate Michel Gassier, who also releases a number of cuvées under his Domaine Gassier label, which are also reviewed in this report. Under the Château de Nages lineup, there are two whites (Butinages and Vieilles Vignes) and three main reds (Butinages, Vieilles Vignes, and the cuvée JT). They've also produced a VOX cuvée starting in 2016 which is a cellar selection of the top lots in any given vintage. The Costières de Nîmes region is too often regulated to value wines but the reality is they're producing outstanding, world class wines. Give them a try.

<b>2017 Château de Nages Costières de Nimes VOX</b>	<b>93-95 pts</b>
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Still in barrel, the 2017 Costières De Nîmes Vox might be in the running for one of the greatest Costières de Nîmes ever produced. Made from 60% Grenache, 20% Syrah and 20% Mourvèdre, 50% destemmed and brought up in 500-liter barrels, it boasts a deep ruby/purple color as well as a monster nose of blackberries, spice, garrigue, crushed flowers, and melted licorice. This Châteauneuf Du Pape look-alike has full-bodied richness, terrific depth of fruit, and will keep for over a decade. Hats off to the Gassier family for continuing to show what's possible from the Costières de Nîmes!

<b>2017 Château de Nages Costières de Nimes JT Rouge</b>	<b>92+ pts</b>
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The top cuvée is the 2017 Costières De Nîmes JT, which is mostly Syrah blended with around 5% of Mourvèdre. It's a more serious, concentrated, age-worthy wine that has a deep purple color, notes of black fruits, ground pepper, and meat, medium to full-bodied richness, and building tannins. It's a beautiful wine, but 2-3 years of bottle age are warranted.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>91 pts</b>
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Coming from older vines and mostly Grenache (there's 25% Syrah and 5% Carignan), the 2017 Costières De Nîmes Vieilles Vignes offers a beautifully pure, elegant, classic Southern Rhône Grenache profile that has plenty of red and blue fruits, violets, and cracked pepper aromas and flavors.

<b>2018 Château de Nages Costières de Nimes JT Rouge</b>	<b>91-93 pts</b>
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The 2018 Costières De Nîmes JT is certainly in the same league as the 2017 yet shows a slightly more elegant profile. A blend of 93% Syrah and 7% Mourvèdre that saw plenty of stems, it offers Northern Rhône-like notes of blue fruits, olive tapenade, ground pepper, and flowers. Medium to full-bodied, beautifully balanced, and silky, it has fine tannins and a great finish. It's going to drink nicely right out of the gate.

<b>2018 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>89-91 pts</b>
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The 2018 Costières De Nîmes Vieilles Vignes should also be outstanding. Medium to full-bodied and elegant, this classic Southern Rhône red has complex notes of dark fruits, violets, pepper, and an attractive, Herbes de Provence-like character. Made from 70% Grenache and the rest Syrah and Mourvèdre, two-thirds destemmed and brought up mostly in concrete, it's going to be another smoking value.

<b>2018 Château de Nages Costières de Nimes Butinages Rouge</b>	<b>88 pts</b>
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Moving to the reds, the 2018 Costières De Nîmes Butinages is always a good value and reveals a deep plum color as well as ripe dark fruits, rose petal, plum, and sandalwood aromas and flavors. Based on 50% Syrah, 40% Grenache, and 10% Mourvèdre, it would be a terrific house red to enjoy over the coming couple of years.

<b>2018 Château de Nages Costières de Nimes JT Blanc</b>	<b>92-94 pts</b>
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On another level, the 2018 Costières De Nîmes Jt Blanc checks in as 70% Roussanne and 15% each of Viognier and Grenache Blanc, all brought up in 500-liter French oak. It has Montrachet-like notes of orchard fruits, brioche, orange blossom, and honeysuckle as well as a rich, medium to full-bodied style on the palate. It's no light summer quaffer and is a serious, beautifully done white that's going to shine on the dinner table.

<b>2018 Château de Nages Costières de Nimes Vieilles Vignes Blanc</b>	<b>90 pts</b>
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Brought up half in barrel and half in tank, the 2018 Costières De Nîmes Vieilles Vignes Blanc offers a more Northern Rhône-like vibe as well as richer notes of orange blossom, white flowers, and crushed rocks. It has notable acidity but is a richer, more layered, serious wine that's going to keep for 2-3 years.

<b>2018 Château de Nages Costières de Nimes Butinages Blanc</b>	<b>89 pts</b>
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A bright, juicy white that offers plenty of character, the 2018 Costières De Nîmes Butinages Blanc has plenty of citrus, lime, and honeysuckle notes as well as medium body, good acidity, and a clean, crisp finish. It's a terrific value and would make a great house white to enjoy over the coming year or two. The blend is 60% Grenache Blanc and 40% Roussanne.

*- Jeb Dunnuck (8/16/2019)*

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#### 2018 Château de Nages - Vieilles Vignes Rosé

Interim July 11, 2019

Joe Czerwinski

90 points

An incredibly consistent bottling from year to year, the 2018 Costières de Nimes Rose Vieilles Vignes again stands out as a top rosé from the region. Hints of crushed stone set the stage on the nose, bringing a sense of austerity to the hints of strawberry, white peach and melon. It's medium-bodied and silky textured on the palate, ending on refreshing citrus and brine notes that linger on the finish. Kudos!

#### 2018 Château de Nages - Butinages Rosé

Interim July 11, 2019

Joe Czerwinski

85 points

The medium-bodied 2018 Costières de Nimes Rose Buti Nages comes across as slightly richer than previous vintages, but that's not always a good thing, as the result can be less refreshing. Strawberries and pear notes dominate the nose, followed by a plump, ripe feel on the palate and a soft finish.



**90**  
POINTS

**Château de Nages Costières de Nîmes Vieilles Vignes Rosé 2018**

Faint hints of yellow peach and raspberry introduce this full-bodied but thirst-quenching dry rosé. Apricot, strawberry and cherry flavors on the palate are crisp and cutting, accented by a touch of spice and a lingering mineral finish. Enjoy now.

**88**  
POINTS  
**Best Buy**

**Château de Nages Costières de Nîmes Butinages Rosé 2018**

This is a full-bodied but crisply balanced rosé. Dry in style, it offers pert red-cherry and raspberry flavors accented by a zesty mineral edge. It's an easy drinking, refreshing wine to enjoy young.

*Wine Enthusiast*  
*July 2019*

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# Wine Spectator



June 15, 2019

## **86 - Château de Nages Costières de Nîmes Vieilles Vignes Rosé 2018**

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Fresh and open, featuring a moderate core of white cherry and savory notes, with a juicy edge to the finish. Grenache, Mourvèdre and Cinsault. Drink now. 1,500 cases made, 400 cases imported. — JM

## **86 - Château de Nages Costières de Nîmes Butinages Rosé 2018**

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White cherry, strawberry core and savory notes mingle in this juicy, direct rosé. Grenache and Syrah. Drink now. 4,500 cases made, 1,200 cases imported. — JM

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# Wine Spectator

## 7 French Rosés to Get Your Season Started

At the slightest hint of warm weather, there's a kind of instinctive need to reevaluate our wine choices and start looking to lighter-bodied, more refreshing bottles than what we've been drinking to get us through the winter. For many, this means a glass of rosé. While Provence has gained the most popularity for the category, many other regions in France make standout examples. Today's selections hail from the Rhône, the Loire, Savoie and Bordeaux, and are diverse in style, from bold and fruity to fresh and minerally.



### **86 – Château de Nages Costières de Nîmes Butinages Rosé 2018**

White cherry, strawberry core and savory notes mingle in this juicy, direct rosé. Grenache and Syrah. Drink now. 4,500 cases made, 1,200 cases imported. — JM

This wallet-friendly rosé is a perfect picnic (and poolside when the time comes!) sipper, for wine drinkers who like juicy, fruity styles. The Gassier family, who are in their fourth generation of making wine, are behind this Château de Nages bottling. Its savory notes would pair well with cheese—think a Beaufort with a side of table grapes.

■ Mar 28, 2019

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# JEB DUNNUCK

2018 Château de Nages Costières de Nîmes Vieilles Vignes Rosé	91 pts
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The flagship rosé of the estate is the 2018 Costières de Nîmes Vieilles Vignes, a blend of 65% Grenache, 25% Mourvèdre, and 10% Cinsault. Light salmon-colored, it has a Bandol rosé-like bouquet of salty seabreeze, fennel, citrus, and light cherry characteristics. It's geared for the dinner table with its salinity and minerality as well as its focused texture. It's a beautiful, serious rosé to drink any time over the coming 6-12 months.

2018 Château de Nages Costières de Nîmes Butinages Rosé	90 pts
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A rosé that always delivers, the 2018 Costières de Nîmes Butinages Rosé reveals a medium pink color as well as a juicy, fruit forward bouquet of ripe strawberries, cherries, and wild flowers. It's rounded, nicely textured, yet has beautiful acidity and makes you salivate. I'm not sure what the retail price is, but I suspect it sells for a song. Drink it over the coming summer months.

*- Jeb Dunnuck (3/27/2019)*

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## Greatest Value Wines of the Year

It came as no surprise to me that the best values I tasted all year came from the south of France. Land ownership costs are mitigated by multigenerational ownership, the climate is relatively easy on grapes and winemaking in the region is becoming more savvy. All should be available for less than \$20.

### 2017 Chateau de Nages - Costières de Nîmes Vieilles Vignes Blanc

Déc 11, 2018

Joe Czerwinski

92 points

Just to dispel the myth that Mediterranean France makes only red and rosé, I've included this brilliant white, a blend of Grenache Blanc, Roussanne, Viognier and Clairette. It's plump and rich in the mouth, yet long and refreshing on the finish. Although I haven't seen it in the U.S. market yet, it should arrive shortly.

### 2017 Chateau de Nages - JT Rouge

Interim Oct 31, 2018 Joe Czerwinski (90-93) points

Mainly Syrah, the 2017 Costieres de Nimes JT offers big blueberry and blackberry fruit. At this youthful stage, it's sturdy and tannic, suggesting it may need a bit of time after release next year, but it also looks to have excellent depth, concentration and length.

### 2017 Chateau de Nages - JT Blanc

Interim Oct 31, 2018 Joe Czerwinski 92 points

A barrel-fermented and aged blend of 70% Roussanne, 20% Viognier and 10% Clairette, the 2017 Costieres de Nimes Blanc JT continues the line of successful vintages. Honeyed pineapple aromas and flavors lead the way, buttressed by hints of bergamot and lime. Full-bodied, round and mouth filling, it's a decadent, plush white for drinking over the near term.

### 2017 Chateau de Nages - Vieilles Vignes Rouge

Interim Oct 31, 2018 Joe Czerwinski (90-92) points

A blend of 70% Grenache, 20% Mourvèdre and 10% Syrah, the 2017 Costieres de Nimes Vieilles Vignes is full-bodied, creamy and plush, loaded with concentrated black cherries and hints of apricots. Look for it to drink well on release in 2019 and for several years afterward.

### 2017 Chateau de Nages - Vieilles Vignes Blanc

Interim Oct 31, 2018 Joe Czerwinski 92 points

The 2017 Costieres de Nimes Blanc Vieilles Vignes offers hints of apricot and lime and a plump, custardy-lees richness on the palate. This blend of 45% Grenache Blanc, 25% Roussanne, 20% Viognier and 10% Clairette is medium to full-bodied, with plenty of concentration and length. It's hard to believe such a terrific white wine is available for under \$20.

### 2016 Chateau de Nages - JT Rouge

Interim Oct 31, 2018 Joe Czerwinski 91 points

The 2016 Costieres de Nimes JT is 95% Syrah, one-third of which was aged in barrel. It offers scents of graham crackers and blackberry jam, with flavors of cola and spice rounding out the profile. It's medium to full-bodied, firm-textured, intense and long, but it doesn't offer the same deliciousness as the property's Vieilles Vignes bottling.

### 2016 Chateau de Nages - Vieilles Vignes Rouge

Interim Oct 31, 2018 Joe Czerwinski 92 points

The luscious 2016 Costieres de Nimes Vieilles Vignes offers seamless black cherry and raspberry aromas and flavors. It's medium to full-bodied, creamy and ripe, with a long finish. It's not the most complex wine you'll ever encounter, but it offers plenty of fruit-driven pleasure now and will continue to do so over the next few years.

# Wine Spectator

## wineries for value



Below are the producers that have come up with the most values in this wine region. Click on the headers to sort by average score, average price, and the number of values produced—or change the score and price criteria to expand or shrink the list.

Viewing: France, 90 points and up, \$25 and under

### Top 10 in France - 2018

Winery	# of Wines	Avg. Score	Avg. Price
Louis Chèze	5	90.4	\$18.80
<b>Michel Gassier</b>	<b>5</b>	<b>90.8</b>	<b>\$21.00</b>
Jean-Luc Colombo	4	90.2	\$21.00
Lavau	4	90.0	\$21.50
Schoffit	4	90.5	\$21.50
Château de Montfaucon	3	91.0	\$21.33
Domaine des Marrans	3	90.7	\$25.00
Pierre Amadiou	3	90.7	\$20.67
Georges Duboeuf	3	90.3	\$22.00
Vignerons de Caractère	3	90.3	\$22.00

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**We have been one of *Wine Spectator's*  
top 10 French Wineries for Value every year since 2007**

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# Wine Spectator



October 31, 2018

## 90 – Château de Nages Costières de Nîmes JT white 2016

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Ripe, with creamed pear, yellow apple and melon fruit flavors gliding through, accented by notes of almond and wet straw. Weighty in feel, but with a brightness that keeps this fresh enough.— J.M.

## 89 – Château de Nages Costières de Nîmes Vieilles Vignes white 2016

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Yellow apple and star fruit notes are lively, thanks to crunchy acidity underneath, while light honeysuckle and pear hints check in as well. Tasty.— J.M.

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# JEB DUNNUCK

The 2016 Costières de Nîmes VOX – The greatest Costières de Nîmes I've ever tasted. Anyone doubting that this region can make truly world-class wines needs to taste this.

<b>2016 Château de Nages Costières de Nîmes VOX Rouge</b>	<b>96 pts</b>
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A new cuvée in honor of the Roman heritage of winemaking in the region that goes back over 2000 years (VOX means “voice” in Latin), the 2016 Costières de Nîmes VOX comes from terroirs around the estate and is a cellar selection of the top lots in the vintage. The greatest Costières de Nîmes I've ever tasted, it offers a sensational bouquet of black raspberries, crushed flowers, incense, and licorice. Deep, full-bodied, layered, and incredibly balanced, with no hard edges and thrilling purity, drink it any time over the coming decade or so. The blend is 62% Grenache, 28% Syrah and 10% Mourvèdre. Hats off to the team at Château de Nages! Anyone doubting that this region can make truly world-class wines needs to taste this.

<b>2016 Château de Nages Costières de Nîmes JT Rouge</b>	<b>92 pts</b>
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The 2016 Costières de Nîmes JT checks in as a Syrah-dominated blend that includes 7% Mourvèdre (40% whole cluster) and perhaps a splash of Viognier. Deeply colored, with ripe, flamboyant notes of pepper, game, spring flowers and loads of blue fruits, it has medium to full body, terrific tannin ripeness, and outstanding balance. It's a seriously good Syrah that would sell for 60 dollars or more if it came from the Northern Rhône or California.

<b>2016 Château de Nages Costières de Nîmes Vieilles Vignes Rouge</b>	<b>90 pts</b>
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I loved the 2016 Costières de Nîmes Vieilles Vignes, which is largely Grenache blended with 15% each of Syrah and Carignan. Sporting a deep purple color as well as outstanding notes of black and blue fruits, peppery garrigue, and earth, it's a sexy Costières de Nîmes that has terrific purity of fruit, sweet tannins, and more length and depth than the humble price point would have you believe. Drink it anytime over the coming 4-5 years.

<b>2017 Château de Nages Costières de Nîmes JT Rouge</b>	<b>91-94 pts</b>
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The flagship is the 2017 Costières de Nîmes JT, a Syrah-dominated cuvée that includes a splash of Mourvèdre. Fermented with 40% stems and aged in equal parts French oak and concrete tanks, its deep purple color is followed by ripe, full-bodied aromas and flavors of blueberries, plums, ground pepper, peach pit, and graphite. Rounded, sexy, and beautifully pure, it's a pleasure-bent yet also elegant Syrah that's going to keep for a solid 8-10 years.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>91-93 pts</b>
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The 2017 Costières de Nîmes Vieilles Vignes checks in a blend of 70% Grenache, 20% Mourvèdre, and the rest Syrah brought up in a mix of French oak and concrete tanks. It has an exotic, flamboyant profile as well as plenty of dark fruits, violets, and peach pit nuances. Drink this full-bodied, incredibly expressive 2017 on release and over the following 7-8 years.

<b>2017 Château de Nages Costières de Nimes JT Blanc</b>	<b>92-94 pts</b>
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The 2017 Costières de Nîmes JT Blanc (70% Roussanne, 20% Viognier, and the rest Clairette) sports a medium gold color as well as deep, rich aromas of orange blossom, honeysuckle, and spice. It's a more powerful, richer wine than the Vieilles Vignes, has medium to full body, good acidity, and a great finish.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Blanc</b>	<b>90-92 pts</b>
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The 2017 Costières de Nîmes Vieilles Vignes Blanc is a smoking good white that has more than a hint of Condrieu in its tangerine, honeysuckle, flowers, and orange blossom. Medium-bodied, vibrant, and elegant, with richness and freshness, it's a big, exotic, layered, balanced beauty to drink over the coming year or three. The blend of the 2017 is 45% Grenache Blanc, 25% Roussanne, 20% Viognier, and the balance Clairette.

<b>2017 Château de Nages Costières de Nimes Buti Nages Blanc</b>	<b>90 pts</b>
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A blend of Grenache and Roussanne, the 2017 Costières de Nîmes Butinages was bottled early in March and offers a medium gold color to go with beautiful white peach, citrus, and honeysuckle. It's clean, elegant and fresh, with a terrific mix of freshness and richness. Drink it over the coming year or two.

- Jeb Dunnuck (8/28/2018)

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# Wine Spectator

## 12 Quintessential Southern French Wines for Under \$20

New reviews of whites and reds from Côtes du Rhône, Costières de Nîmes, Lubéron and more



*Tasting Highlights' wine reviews are fresh out of the tasting room, offering a sneak peek of our editors' most recent scores and notes to WineSpectator.com members.*

The Southern Rhône is a melting pot of grapes and styles. With more than a dozen appellations featuring both single-variety wines and blends, there's plenty to choose from. This selection of reds and whites shows the essence of the region: While no two wines are alike, they all exemplify the Southern Rhône's appeal—and all for less than \$20 a bottle.

Our whites are all blends that span the region, but are tied by overarching flavors of orchard fruit and honeysuckle. Starting in the west, **Domaine Maby's** Lirac is juicy and floral, and **Michel Gassier's** Costières de Nîmes exhibits exotic fruit and great acidity. Moving east, the **Domaine de Montine** from Grignan Les Adhémar has a distinct nuttiness, while the **M. Chapoutier** from Lubéron is bright, with bouncy green plum and apple flavors. These wines contain between three and six different local grapes, from Grenache Blanc to Roussanne to Clairette.

The reds come from four different appellations—Côtes du Rhône, Côtes du Rhône-Villages, Ventoux and Costières de Nîmes—and all share berry and stone fruit characteristics. While the wines of the region tend to be blends, it's not unheard of to see the odd single-variety bottling, like Michel Gassier's red Costières de Nîmes, which is 100 percent Syrah. The wine stands out for its savory flavors of pepper and herbs.

### **91 - Château de Nages Vieilles Vignes white 2016**

Yellow apple and star fruit notes are lively, thanks to crunchy acidity underneath, while light honeysuckle and pear hints check in as well. Tasty. Drink now through 2019. 450 cases imported. - JM

### **91 - Michel Gassier Syrah 2016**

Ripe and sleek, showing plum and cassis notes inlaid with flashes of white pepper, sage and leather. Silky but abundant tannins carry the finish. Drink now through 2021. 750 cases imported. - JM

### **90 - Halos de Jupiter Costières de Nîmes 2016**

Tasty, showing plump cherry, plum and blackberry compote flavors underscored with licorice detail and carried by a graphite edge through the finish. Solid. Drink now through 2021. 600 cases imported.- JM

Wine Spectator - July 26, 2018

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## Jefford on Monday: Delta wine

### Andrew Jefford discovers Costières de Nîmes...

At last: a solution to the vexed identity of the Costières de Nîmes. It was Michel Gassier, for long one of the zone's most dynamic growers, who pointed it out when I travelled to the region recently. It's not Languedoc, and it's not Provence, either. It's the Camargue. Costières de Nîmes is the key wine-growing zone of Western Europe's largest river delta, famed for its semi-wild white horses, its marshy bird life, its ferocious mosquitos and its little black fighting bulls.

Identity has long been a key question for growers here. The region began the modern era as VDQS 'Costières de Gard' in 1951. Since Gard counted as a Languedoc regional *département*, that put it in the Languedoc family. In 1989, though, it switched to the Rhône family (and remember that around 30% of Côtes de Rhône in fact comes from the Gard) when it acquired its Costières de Nîmes appellation.



Vines in the 'delta' of Costières de Nîmes. Credit: David Z

The switch was challenging at first: 'All the Languedoc merchants said "bye-bye",' remembered Gassier, 'and all the Rhône merchants said "We don't need you".' The region turned to export, which still accounts for 40% of production in value terms.

You might be thinking that a gigantic, mosquito-plagued delta doesn't sound like great *terroir*. If that's all it was, you'd be right. This, though, is where the Rhône identity mingles with the Camarguaise. The Rhône reaches the sea via a multitude of ever-changing mouths, as it always has done, and the braided river has, over hundreds of thousands of years, dumped huge terraces and banks of rolled pebbles en route – most famously, the *galets roulés* of Châteauneuf du Pape.

The Costières de Nîmes occupies another such area of raised pebble banks, clearly standing 30 metres or so above the marshy delta itself – indeed this is the biggest single '*terrace villafranchien*' in the whole of the Rhône (the Villafranchian is the geological age, between 3.5 and 1 million years ago, during which most of this action happened).

Viticulture here pre-dates Roman times, beginning with the Greek colonists who founded Marseilles and other southern French cities. The beautiful 18th century maps created for the whole of France by four generations of the Cassini family also reveal around 10,000ha of vines on these terraces. Nowadays the vines occupy 4,500ha. The cowboys of the Camargue (called *gardians* here) have always had wine to wash down their steak.

Is it a different *terroir* to Châteauneuf? Certainly. It's much closer to the sea, and much more clearly maritime. 'The sea wind comes in every afternoon in summer,' points out Jérôme Castillon of Château l'Ermitage, 'and the temperature drops from 36°C to 31°C.' These 'maritime entrants', as they are locally

called, always bring moist air as well as cooling breezes – and that’s something the Mourvèdre loves. This is a very long-established variety here; indeed it was often known in the Southern Rhône as the ‘plant de St-Gilles’, Ste Gilles being a village in the middle of the great Costières terrace.

The region’s other key variety is Syrah (2,500ha out of the 4,500ha) of fleshy, voluptuous style. Grenache makes up the trilogy, but it is less widely planted here than in Châteauneuf; there is Carignan, too. The mistral, by the way, blows less forcefully here than in Châteauneuf, and Costières de Nîmes has fewer sandy zones.

Most of the wines here are red (55%), but the rosé boom means that 35% are pink; yet the remaining 10% of whites can impress. Indeed Costières de Nîmes encloses the old historical white wine appellation of Clairette de Bellegarde – but only 7ha of that remain in cultivation today, and all of the really exciting Clairette is found up in Châteauneuf. The region has a project to get two internal *crus* (or rather ‘complementary geographical denominations’, since the word *cru* is a sensitive one in Rhône culture) recognised: St Roman in the north, and Franquevaux in the south, for wines made with stricter production regulations than basic Costières de Nîmes.

The big challenge for the Costières de Nîmes, as for all of the satellite appellations which cluster around the ‘core’ of the Rhône, is to be taken seriously. Bulk prices for the Costières lag those of the Côtes de Rhône, and you can’t make fine wine without being rewarded for the sacrifices it requires. The top wines of the region’s leading estates, though, find consumers at a retail price of between 20 and 30 euros, so the quality ladder is in place. The cowboys intend to climb it.

## Tasting Costières de Nîmes - 1<sup>st</sup> pick of ten of the best...



### Château des Nages, Costières de Nîmes, JT, 2016

Points 91

The JT cuvée from Michel Gassier’s Château des Nages is a blend of Syrah ballasted by just 5% Mourvèdre. In 2016, the wine is a dark, saturated black-red in colour, with sweetly enticing scents of blueberry and bramble fruits. The plush, voluptuous style of Costières de Nîmes is well to the fore here, though this wine has more grain and tenacity than the most opulent of its peers. The oak handling is well-judged, with half of the final blend ageing in cement. Enjoyable, expansive, exotic red wine.

# JEB DUNNUCK

2017 Chateau de Nages Costières de Nimes Vieilles Vignes Rose	91 pts
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The 2017 Costières de Nîmes Vieilles Vignes Rosé is more salmon colored and offers more minerality, as well as salinity, in its citrus rind, tangerine, and floral aromas and flavors. With medium-bodied richness, beautiful purity, and a focused, vibrant style on the palate, it's another incredibly classy rosé from this team.

2017 Chateau de Nages Costières de Nimes Buti Nages Rose	90 pts
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I suspect the best rose to date from this estate, the 2017 Costières de Nîmes Buti Nages Rosé is well worth a case purchase. Ripe strawberries, raspberries, and honeysuckle notions all emerge from this medium-bodied, juicy, fruit forward rose that's as delicious and quaffable as they come. Drink it anytime over the coming summer months.

- Jeb Dunnuck (2/21/2018)

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## CHATEAU DE NAGES

Chateau de Nages is Michel Gassier's familial domaine, based in the northern sector of Costières de Nîmes.

### 2015 Chateau de Nages - JT Rouge

Interim Nov 30, 2017 Joe Czerwinski 91 points

I was fortunate enough to taste this Syrah-based blend twice in a single day, once blind in the morning and once during my evening visit to Michel Gassier (Château de Nages is his family's estate), with identical impressions. The 2015 Costières de Nîmes JT is full-bodied and rich, loaded with plummy fruit, but it also boasts fine notes of garrigue for complexity and extraordinarily supple tannins. It's nearly over the top but stays just this side of that line for my palate, a fun ride from start to finish.

### 2016 Chateau de Nages - JT Blanc

Interim Nov 30, 2017 Joe Czerwinski 92 points

A barrel-fermented and aged blend of Roussanne, Grenache Blanc and Viognier, the 2016 Costières de Nîmes Blanc JT is decadently rich and intense. Full-bodied and creamy in texture, with honeyed notes of pineapple and caramel that linger on the long, plush finish, it's a sexy white for drinking over the next couple of years.

### 2016 Chateau de Nages - JT Rouge

Interim Nov 30, 2017 Joe Czerwinski (90-92) points

Based on a tank sample, the 2016 Costières de Nîmes JT looks to be another highly successful effort. Hints of herb and coffee bean accent super ripe dark fruit, while the texture is creamy-supple and the finish long.

### 2016 Chateau de Nages - Vieilles Vignes Blanc

Interim Nov 30, 2017 Joe Czerwinski 90 points

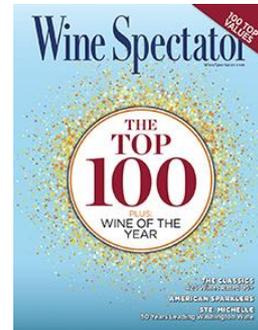
A blend of barrel-aged and tank-aged lots, the 2016 Costières de Nîmes Blanc Vieilles Vignes is a blend of Grenache Blanc, Clairette, Roussanne, Viognier and Bourboulenc. It's rich and lush, full-bodied and loaded with notes of honey and pineapple, then finishes with some pleasant bitterness.

### 2016 Chateau de Nages - Vieilles Vignes Rouge

Interim Nov 30, 2017 Joe Czerwinski (90-92) points

A tank sample of the 2016 Costières de Nîmes Vieilles Vignes was even more promising than the very good 2015, boasting super ripe Grenache aromas that venture into the realm of stone fruits and black cherries, yet the wine remains balanced, supple and long.

# Wine Spectator



Dec. 31, 2017

## 92 - Château de Nages JT White 2015

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Inviting, with an alluring warm shortbread note ahead of the core of lemon curd, green and yellow apple and honeysuckle flavors. The lush finish lets a macadamia nut hint chime in, but stays reliant on pure fruit. - JM

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## 91 - Château de Nages Vieilles Vignes White 2015

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Features a tasty mix of crushed plum, blackberry coulis and cherry notes that have melded nicely with singed alder and dried star anise hints. Has weight but stays focused through the finish. - JM

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# JEB DUNNUCK

France, Southern Rhône:  
The Elegant and lively 2015s and heavenly 2016s - *October 2017*

Located in the Costières de Nîmes appellation, Château de Nages is the family estate of Michel Gassier. This is unquestionably the leading estate in the appellation and shows what's possible with this terroir. These are beautiful wines readers shouldn't miss.

## **2015 Château de Nages Costières de Nîmes JT 94**

Bottled but not released yet, the 2015 Costières de Nîmes JT is 95% Syrah and 5% Mourvèdre, always from the same plot, that was fermented with 40% whole clusters. It offers gorgeous notes of blackberries, violets, hints of olive and even a touch of bacon fat, medium to full-bodied richness, beautiful mid-palate density, and a great finish. Reminding me of a top Crozes-Hermitage, it's seriously good.

## **2015 Château de Nages Costières de Nîmes Vieilles Vignes 92**

The 2015 Costières de Nîmes Vieilles Vignes reminds me of a top Côtes du Rhône from the likes of Janasse with its currants, black raspberry, spice, and licorice aromas and flavors. Rich, weighty, layered and even sexy on the palate, it has classic Grenache character, loads of fruit and a great finish. It's just another incredible wine – and value – from this estate.

## **2016 Château de Nages Costières de Nîmes Blanc JT 95**

An absolutely sensational wine that reminds me of a Châteauneuf du Pape Blanc from Beaucastel, the 2016 Costières de Nîmes Blanc JT is unquestionably the finest white from this estate to date. Honeysuckle, white flowers, white peach, and citrus oil notes all emerge from the glass, and it's rich, textured and unctuous on the palate, with full-bodied richness and depth. Layered, multi-dimensional and long, hats off to the team for this smoking effort! This cuvée is 60% Roussanne and 20% each of Grenache Blanc and Viognier, aged on lees in 500-liter barrels.

## **2016 Château de Nages Costières de Nîmes Blanc Vieilles Vignes 91**

More classic southern Rhône in style, with notes of buttered peach, citrus blossom and hints of tangerine all emerge from the 2016 Costières de Nîmes Blanc Vieilles Vignes, and it's rich, balanced and layered on the palate. Made from mostly Clairette, Grenache Blanc and Roussanne, it's another terrific white from this team that over delivers.

**2016 Château de Nages Costières de Nîmes Blanc ButiNages 90**  
Sporting a light gold color, the 2016 Costières de Nîmes Blanc ButiNages offers lots of lychee, flower oil, and white grapefruit (reminds me of an Alsatian Riesling) in a deliciously fresh, clean style. Made from 609% Grenache Blanc and 40% Roussanne, drink this exotic, perfumed white over the coming year or three.

**2016 Château de Nages Costières de Nîmes JT 92-94**  
Another monster of a wine, the 2016 Costières de Nîmes JT (95% Syrah and 5% Mourvèdre, fermented with plenty of stems and aged in equal parts barrel and concrete tank) gives up incredible notes of blackcurrants, blackberries, peppery spice, and chocolate. Rich, full-bodied, unctuous and concentrated on the palate, with ripe tannin, it's going to drink nicely right out of the gate, yet also evolve gracefully for upwards of a decade.

**2016 Château de Nages Costières de Nîmes Vieilles Vignes 91-93**  
A blend of 70% Grenache and 15% each of Syrah and Carignan, the inky colored 2016 Costières de Nîmes Vieilles Vignes gives up terrific notes of blackberries, plums, crushed rock-like minerality and ample roasted herbs. Big, fat and opulent, with beautiful purity of fruit, it's a serious wine as well as a stunning value. It has enough ripe tannin to evolve gracefully through 2026.

# JEB DUNNUCK

## 2017 Rosé Round Up - September 4, 2017

The rosé market in the United States continues to burst at the seams. I still remember when rosés took up just a tiny section in most wine shops, yet walk into a retail store today and you're likely to find serious amounts of real estate designated to this category. The report looks mostly at the 2016s from France and the wines show the richer, riper style of the vintage.

While there's 50+ rosés include, *the top 10 you shouldn't miss are below:*

- 2016 Alain Jaume Tavel Le Cretace \$20
- 2016 Chateau d'Aqueria Tavel \$20
- **2016 Chateau de Nages Costières de Nimes Vieilles Vignes Rosé \$20**
- 2016 Domaine Chêne Bleue Vaucluse Rosé \$25
- 2016 Domaine de Fondrèche Ventoux Persia Rosé \$20
- 2016 Domaine de La Mordoree Tavel La Dame Rousse \$25
- 2016 Domaine de Mourchon Loubié Rosé \$20
- 2016 Domaine Tempier Bandol Rosé \$40
- 2016 La Bastide Blanche Bandol Rosé \$25
- 2016 Mathilde Chapoutier Côtes de Provence Grand Ferrage Rosé \$18
- 2016 Tablas Creek Dianthus Rosé \$25

In general, the lighter, Provencal styled rosés are best drunk in the first year. However, the richer, more concentrated rosés from Tavel and Bandol (and some from California) will easily improve for 6-12 months and keep longer. Happy Hunting!

### 2016 Chateau De Nages Costières De Nimes Vieilles Vignes Rosé

Rating: 91 points	Tasting Date: 9/4/2017	Source: 2017 Rosé Round Up
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A terrific vintage for this cuvee, the 2016 Costières de Nîmes Vieilles Vignes Rosé sports a light salmon/pink color as well as terrific notes of strawberries, flowers, white peach and Rosé petals. With medium-bodied richness, impeccable purity and a clean, crisp finish, it's about as versatile as they come. It' will be great on its own or paired with any number of cuisines.

### 2016 Chateau De Nages Costières De Nimes Buti Nages Rosé

Rating: 90 points	Tasting Date: 9/4/2017	Source: 2017 Rosé Round Up
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Light pink in color and made from 60% Grenache and 40% Syrah, the 2016 Costières de Nîmes Buti Nages Rosé is another terrific Rosé from the Famille Gassier team. Watermelon, hints of cherries and flowers all flow to a medium-bodied, supple, fruit forward beauty that's perfect for a hot summer day - or as a meal starter.

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## CHATEAU DE NAGES

The family estate of Michel Gassier, located in the Costières de Nîmes appellation, Chateau de Nages has been firing on all cylinders in recent years. They fashion a number of cuvees, and while the prices fall in the value end of the spectrum, the quality does not, and these are seriously good wines that deserve more attention in the market.

### 2015 Château de Nages JT - Rouge

SOURCE: #228 – DECEMBER 2016    AUTHOR : Jeb Dunnuck    RATING: (90-92) points

Coming from the same parcel every year, the 2015 Costières de Nîmes JT incorporates slightly more Grenache than normal and is 85% Syrah, 10% Grenache and 5% Mourvèdre (there might be a splash of Viognier in there as well) that was fermented with roughly 40% whole clusters and aged in concrete tanks and large oak barrels. It offers a big, rich, beautifully concentrated style as well as sweet tannin, classic notes of plums, violets and pepper, excellent purity and a great finish. It will certainly be an outstanding wine and I suspect will keep for a decade.

### 2015 Château de Nages JT - Blanc

SOURCE: #228 – DECEMBER 2016    AUTHOR : Jeb Dunnuck    RATING: 93 points

The top white of the estate is the 2015 Costières de Nîmes Blanc JT, and this big, rich, decadent beauty will stand side by side a Chateauneuf du Pape Blanc that costs three times its price. Completely barrel-fermented and a blend of Roussanne, Viognier and Grenache Blanc, it gives up classy notes of sautéed peaches, white flowers, pineapple and a hint of citrus in its medium to full-bodied, rich, voluptuous personality that stays clean and fresh. Drink it over the coming 2-4 years.

### 2014 Château de Nages JT - Rouge

SOURCE: #228 – DECEMBER 2016    AUTHOR : Jeb Dunnuck    RATING: 92 points

A real blockbuster in the vintage, the 2014 Costières de Nîmes Jt is a more Northern Rhone-styled beauty that checks in as 95% Syrah and a splash of Grenache that saw plenty of whole clusters and aging in concrete and larger oak. Smoked meats, pepper, roasted herbs, graphite and assorted darker fruits all emerge from this medium to full-bodied, rich, beautifully textured effort, and while it's hard to resist now, it will keep through 2024.

### 2015 Château de Nages Vieilles Vignes - Rouge

SOURCE: #228 – DECEMBER 2016    AUTHOR : Jeb Dunnuck    RATING: (89-92) points

Made from 65% Grenache, and the rest Syrah, Mourvèdre and Carignan, the 2015 Costières de Nîmes Vieilles Vignes is a darker, richer effort that offers lots of black fruits, dark chocolate, smoked herbs and spice in a mouth-filling, concentrated, balanced style. It will drink nicely right out of the gate.

### 2015 Château de Nages Vieilles Vignes - Blanc

SOURCE: #228 - DECEMBER 2016      AUTHOR : Jeb Dunnuck      RATING: 91 points

Coming from the older vines on the estate and a mostly barrel-fermented blend of 45% Roussanne, 30% Clairette, 20% Grenache Blanc and the rest Bourboulenc, the 2015 Costières de Nîmes Vieilles Vignes Blanc is a crisp, focused and lively white that offers elegant and exotic notes of pineapple, crisp white peach and mint. Coming from the more northern part of the Costières, it has medium-bodied richness, impeccably integrated acidity and a great finish. Drink this beauty anytime over the coming 2-3 years.

### 2014 Château de Nages Vieilles Vignes - Rouge

SOURCE: #228 - DECEMBER 2016      AUTHOR : Jeb Dunnuck      RATING: 90 points

Another outstanding wine from this top notch estate in the Costières de Nîmes, the 2014 Costières de Nîmes Vieilles Vignes sports a deep ruby color as well as beautiful aromatics of blackberries, blueberries, peppery herbs, violets and spice. Focused, medium to full-bodied and elegant, with fine tannin and bright acidity, this blend of Grenache, Syrah and Carignan will drink nicely for 4-5 years.

# Decanter

John Livingstone-Learmonth  
Rhône Wines



## Château de Nages

### **JT Rouge 2013 - 3 étoiles et demi (\*\*\*)**

Plum red robe, legs. Has a fat, plump bouquet – an easy generosity of simmered red berries which lasts well, goes nicely deep. The palate picks up closely from the nose, with a rich, fluid offer of red stone fruits laced with keen, darl, licorice-influenced tannins. It has a quiet complexity, nudges of cut, rockiness, with agreeable fluid content. It tastes as if there is a good Mourvèdre presence, a fine and firm spine at its centre. The finish is clear, saline, long, with breadth and juice there. It is young, with good implicit vigour and overlay of opulence.

### **JT Blanc 2014 – 3 étoiles (\*\*\*)**

Quite a full yellow robe, which look oak influenced. The nose has a floating quality, with lime fruit and a restraint about it. Other aromas include licorice, orange zest, dried apricot, some honey. It will benefit from decanting, and further ageing. Carbonic gas peeps up the attack; it runs straight as a dye, is tight and knuckled on the finish, with a build in core there. It's not really singing, is all very polished, a metropolitan take on white Rhône: it's still in the cellar. If you are patient – wait another three years – I would go for that option, so drink from 2019. It's fresh enough behind the carbonic gas to live OK. It has enough depth to go on in life, but Day 2 shows very evident oak on the palate. Cod fish with it helps, but it's still a largely cellar wine for now.

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# Wine Spectator



## Château de Nages

Nov. 15, 2016

### 91 - Château de Nages JT White 2014

Lovely peach, anise, apricot and white ginger notes are tightly coiled, carried by fresh acidity and backed by a mouthwatering salted butter accent. - JM

### 91 - Château de Nages JT Red 2013

Features a tasty mix of crushed plum, blackberry coulis and cherry notes that have melded nicely with singed alder and dried star anise hints. Has weight but stays focused through the finish. - JM

### 90 - Château de Nages Vieilles Vignes 2014

Fresh peach and apricot notes stream through, liberally laced with honeysuckle and salted butter accents. The juicy, engaging finish has a pleasant twinge of bitter almond. Shows lovely purity and typicity. - JM

# THE WINE CELLAR INSIDER

Jeff Leve

## Château de Nages

### **2013 Château de Nages JT Rouge – 91 points**

With good, deep color, the spicy, black raspberry, earth, underbrush and peppery nose gets the wine off to a good start. Produced from a blend of 93% Syrah and 7% Mourvedre, with 70% of the fruit being whole cluster fermented, the wine medium/full bodied wine feels lush, round and finishes with a fresh, spicy character that gives it added lift.

### **2014 Château de Nages JT Blanc – 90 points**

The vibrant, plush fresh fruits and floral character comes from the blend of 69% Roussanne, 20% Viognier and 11% Grenache Blanc. Sweet, crisp and with a lemon, lime note to finish the wine, this will be best in its youth, for all its bright character.

### **2014 Château de Nages Vieilles Vignes Blanc – 91 points**

Concentration, energy, freshness, purity and easy going drinkability, coupled with white peaches, flowers, green apple and citrus peel are the hallmarks of this wine. Produced from a blend of 40% Roussanne 30% Grenache Blanc, 15% Clairette, 10% Viognier and 5% Bourboulenc, this is already showing quite well.

<b>Château de Nages 2012 JT Red Costières de Nîmes</b>  Bright violet. Vibrant cherry and red berry scents are complemented by suggestions of licorice and peppery spices. Sweet and tightly focused on the palate, offering fresh cherry and raspberry flavors that deepen and spread out slowly with air. Finishes juicy and very long, displaying subtle tannic grip and a hint of red fruit liqueur.	<b>91 pts</b>  <b>Josh Reynolds.</b> <b>Tasting date:</b> <b>June 2016</b>
<b>Château de Nages 2012 Vieilles Vignes Red Costières de Nîmes</b>  Deep ruby. Fresh and energetic on the nose, displaying mineral-accented scents of fresh red berries, licorice and black pepper. Silky and seamless in texture, offering gently sweet raspberry and cherry flavors that spread out slowly with air. Shows very good energy and finishing cut, delivering even tannins and an echo of juicy red fruit.	<b>90 pts</b>  <b>Josh Reynolds.</b> <b>Tasting date:</b> <b>June 2016</b>
<b>Château de Nages 2013 JT Blanc Costières de Nîmes</b>  Light, bright yellow. Ripe pit and orchard fruit scents show good clarity and pick up a gingery accent with air. Silky, gently sweet and broad on the palate, offering juicy nectarine and pear flavors and a sweetening suggestion of honey. Closes smooth and long, displaying a lingering pear nectar note and subtle florality. This lush but lively wine would go very well with rich, buttery seafood dishes or strong cheeses.	<b>90 pts</b>  <b>Josh Reynolds.</b> <b>Tasting date:</b> <b>June 2016</b>

### 2013 Chateau de Nages Cuvee JT

SOURCE: #223 – MARCH 2016      AUTHOR : Jeb Dunnuck      RATING: 91 points

Reminding me a solid Crozes Hermitage, the 2013 Costières de Nîmes (93% Syrah and 7% Mourvèdre) has medium to full-bodied richness and some rusticity to its tannin, as well as lots of blacker fruits, licorice, toasted spice and earthy minerality. It continues to freshen up with time in the glass, has loads of fruit and no shortage of texture, all of which suggest it will be better with a year or two in the cellar and drink nicely through 2023.

### 2014 Chateau de Nages Cuvee JT

SOURCE: #223 – MARCH 2016      AUTHOR : Jeb Dunnuck      RATING: (90-92 points)

The 2014 Costières de Nîmes JT checks in as a blend of 90% Syrah and 10% Grenache (I also think there's a tiny portion of whole cluster Viognier) that was aged one-third in barrel and two-thirds in concrete tanks. Michel commented that they added the Grenache to add a touch more hedonism to the wine. Inky-colored, perfumed and pure, it offers lots of black raspberries, plums, crushed flowers, violet and pepper on the nose. Medium to full-bodied, elegant and silky, it has fine tannin and no shortage of length on the finish. It's another terrific wine that will drink well for 7-8 years.

### 2014 Chateau de Nages Blanc Cuvee JT

SOURCE: #223 – MARCH 2016      AUTHOR : Jeb Dunnuck      RATING: 91 points

A bigger, richer wine, the 2014 Costières de Nîmes Blanc JT is made from 69% Roussanne, 20% Viognier and 11% Grenache Blanc that spent eight months on lees in neutral 500-liter barrels. Roughly 20% of the blend went through malolactic. Flowers, white peach, citrus blossom and honeysuckle all emerge from this medium to full-bodied, elegant, yet textured white that gains a saline-like minerality with time in the glass. This is a beautiful southern Rhône white that readers can't go wrong with. I'd drink it over the coming couple of years, but wouldn't be surprised to see it evolve for longer either.

### 2013 Chateau de Nages Vieilles Vignes

SOURCE: #223 – MARCH 2016      AUTHOR : Jeb Dunnuck      RATING: 90 points

Tasting like a mini Châteauneuf du Pape, the 2013 Costières de Nîmes Vieilles Vignes is a terrific blend of 66% Grenache, 22% Syrah, 6% Mourvèdre and 6% Carignan. Fermented with one-third whole clusters and aged in 25% French oak and the balance in concrete, it reveals a healthy purple color as well as classic black raspberry, pepper, licorice, dusty earth and bouquet garni. Medium to full-bodied, ripe, nicely textured and with some tannic grip on the finish, it's a smoking value that will drink well for at least 5-7 years.

### 2014 Chateau de Nages Vieilles Vignes

SOURCE: #223 – MARCH 2016

AUTHOR : Jeb Dunnuck

RATING: (90-92) points

Tasted out of barrel, and competing with any number of more expensive and prestigious wines, the 2014 Costières de Nîmes Vieilles Vignes is 80% Grenache, 10% Syrah and 10% Carignan that saw 30% to 40% whole cluster in the fermentation; it was aged in equal parts one- and two-year-old demi-muids and cement tanks. Ripe, sexy and voluptuously textured, it has smokin' purity of fruit, classic southern Rhône notes of pepper, orange peel and black raspberries, and a great finish. It should easily be an outstanding wine and drink well for 4-5 years.

### 2014 Chateau de Nages Vieilles Vignes Blanc

SOURCE: #223 – MARCH 2016

AUTHOR : Jeb Dunnuck

RATING: 91 points

Even better than the Butinages, the 2014 Costières de Nîmes Vieilles Vignes Blanc is 40% Roussanne (which is up from previous vintages), 30% Grenache Blanc, 15% Clairette and the rest Viognier and Bourboulenc; it spent eight months on lees in a mix of neutral barrels and concrete tanks. Medium-bodied, tight, focused and crisp, with notes of lemon curd, citrus blossom and buttered grapefruit, it has stunning purity, solid texture and a great finish. It's another wine that checks in at the top of the value spectrum.

### 2014 Chateau de Nages Butinages

SOURCE: #223 – MARCH 2016

AUTHOR : Jeb Dunnuck

RATING: (87-90) points

The 2014 Costières de Nîmes Butinages, which was tasted as a final blend, showed beautifully, with classic Grenache notes of black raspberries, bouquet garni and crushed flowers, medium to full-bodied richness and a ripe, fruit forward, supple personality. Michel commented that they continue to ferment in smaller and smaller lots to have more precision and gentler extraction, and I think that shows in the purity of fruit. Made from 75% Grenache, 20% Syrah and 5% Mourvèdre, it will be hard to beat as a mid-week drinker.

### 2014 Chateau de Nages Butinages Blanc

SOURCE: #223 – MARCH 2016

AUTHOR : Jeb Dunnuck

RATING: 90 points

One sensational value is the 2014 Costières de Nîmes Butinages Blanc, which is made from 60% Grenache Blanc and 40% Roussanne that comes from rolled pebble soils very similar to what's found in Châteauneuf du Pape. Aged three months on lees in concrete, it offers lots of lemon, tangerine and citrus notes to go with a medium-bodied, elegant, lively and crisp style on the palate that still packs plenty of fruit. Buy this beauty by the case and plan on drinking bottles over the coming year or two.

### 2013 Chateau de Nages Cuvee Joseph Torres Costieres des Nimes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 90-92

Tasted out of barrel and a blend of 93% Syrah and 7% Mourvèdre (with a splash of Viognier), the 2013 Costières de Nîmes Cuvee Joseph Torres offers classic Syrah notes of powdered rock, pepper and dark berry fruit. Firm and tight on the palate, it's medium-bodied, with integrate acidity and plenty of tannin. It should come together nicely once in bottle and have upwards of a decade or more of longevity.

### 2012 Chateau de Nages Cuvee Joseph Torres Costieres des Nimes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 93

The 2012 Costières de Nîmes Cuvee Joseph Torres has come together beautifully since I tasted it last year. Made from 86% Syrah and 14% Mourvèdre that was fermented with 50% whole clusters and raised in one-third larger barrels and two-thirds in concrete tank, it exudes beautiful notes of blackberry, black raspberry, ground pepper, violets and smoked bacon. Meaty, concentrated and dense, yet with bright acidity, it's more reminiscent of a Cornas than Costières de Nîmes. Drink this beauty over the coming 5-7 years.

### 2013 Chateau de Nages Cuvee Joseph Torres White Costieres des Nimes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 93

The top white of the estate, the 2013 Costières de Nîmes Cuvee Joseph Torres is drop dead gorgeous, and at the price, shockingly good. A blend of 80% Roussanne and 20% Viognier that was barrel fermented and aged 8 months on lees, it boasts rock star notes of apple tart, sautéed nuts, honeysuckle and crème in its medium to full-bodied, pure, crisp yet textured style. But it by the case and drink it over the coming year or three.

### 2012 Chateau de Nages Cuvee Joseph White Torres Costieres des Nimes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 92

Reviewed last year, and still going strong, the 2012 Costières de Nîmes Cuvee Joseph Torres Blanc has more Viognier in the blend, with it being 52% Roussanne and 48% Viognier. Medium to full-bodied, supple, rounded and textured, yet with fabulous acidity, it gives up notes of lemon curd, white flowers and peach. Drink it over the coming year or so.

### 2013 Chateau de Nages Costieres de Nimes Vieilles Vignes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 89-91

Still in barrel, the 2013 Costières de Nîmes Vieilles Vignes is a blend of 70% Grenache, 20% Syrah and the balance Mourvedre and Carignan, all fermented with 25-50% whole clusters, aged in equal parts 500-liter barrels (once of twice used) and concrete tank. It's a rocking barrel sample that will stand up to or surpass any number of more expensive wines from more prestigious appellations. Black raspberry, blackberry, spice and big minerality all emerge from this inky colored 2013. Medium-bodied, layered and with a terrific mid-palate, it's a no brainer purchase and should drink nicely for 4-5 years, if not longer.

### 2012 Chateau de Nages Costieres de Nimes Vieilles Vignes

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 90-91

Made from 48% Grenache, 27% Syrah, 13% Mourvèdre and the rest Cinsault and Carignan, the 2012 Costières de Nîmes Vieilles Vignes (same élevage as the 2013) offers outstanding notes of black raspberry, black cherry, licorice, ground herbs and violets to go with a medium to full-bodied, supple, yet elegant and lively feel on the palate. It's another awesome value from this estate that can be enjoyed anytime over the coming 4-5 years.

### 2013 Chateau de Nages Costieres de Nimes Vieilles Vignes Blanc

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 90-91

Made from 44% Roussanne, 25% Grenache Blanc, 22% Clairette and the balance Bourboulenc, the 2013 Costières de Nîmes Vieilles Vignes Blanc is gorgeous, and worth every penny of its 17 dollar price tag. Notions of apple blossom, golden fruits, honeysuckle and brioche all emerge from this medium-bodied, fresh, lively and classy white. Barrel fermented and seeing plenty of lees contact, it can stand on its own or pair nicely with food. Drink it over the coming year or so.

### 2013 Chateau de Nages Costieres de Nimes Butinages Blanc

SOURCE : #216 - JAN 2015

AUTHOR : Jeb Dunnuck

RATING: 90

One of the three Butinages releases, the 2013 Costières de Nîmes Butinages Blanc checks in as a blend of 60% Grenache Blanc and 40% Roussanne, all of which is from the Chateauneuf du Pape like rolled pebbles and clay soils of this appellation. Crisp, defined and fresh, it gives up tons of lime, citrus blossom and mint to go with a medium-bodied, juicy and lively style on the palate. It's a perfect meal starter, has plenty of class and sells for a song. Drink it over the coming year.



## Wine Enthusiast's 2013 Wine Star Award Nominees



The leading magazine in wine lifestyle announces its 2013 nominations for the coveted award. Each year, the editors of Wine Enthusiast Magazine honor the individuals and companies that have made outstanding achievements in the wine world. Below are the nominees in each of the categories for 2013. The winners will be announced in the special December 31 Wine Star Award issue. And the nominees are...

### European Winery of the Year

#### **AXA Millésimes**

With holdings in Bordeaux, Languedoc, Portugal and Tokaj, AXA Millésimes (a subsidiary of French insurance company AXA) produces top-tier wines with a strong core of winemakers driving quality and creative approaches. Additionally, the group is a dedicated supporter of wine education through the Institute of Masters of Wine, funding an annual scholarship and providing students access to its properties.

#### **João Portugal Ramos**

Born into a family with a long history of wine production and bearing a degree from Lisbon's Institute of Agronomy, João Portugal Ramos began his career as an oenologist in the Alentejo region before launching his own winemaking venture in 1990. Today, he's one of Portugal's leading producers.

#### **Marqués de Riscal**

Founded in Rioja in 1858, Marqués de Riscal winery straddles the line between tradition and innovation. The historic cellars feature the latest technology, the hotel aesthetics are stunning and the highly rated wines are expressive of classic Rioja winemaking.

#### **Produttori del Barbaresco**

Founded in 1958 and consisting of 56 grower-members with approximately 250 acres dedicated to Nebbiolo, Produttori del Barbaresco is considered one of the world's leading cooperatives. It continues to set the bar in winemaking, producing as many as 35,000 cases of wine a year and offering quality and consistency across the board.

#### **Vignobles Michel Gassier**

A tireless champion of his native Costières de Nîmes in the southern Rhône, the dynamic Michel Gassier has transformed his family estate into a reputable source for value wines as well as world-class top cuvées, produced with the guidance of star consultant Philippe Cambie.

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## stirring the lees with james molesworth

### Day 6: At the End of the Rhône, Starting Something New

Checking out the 2010s Château de Nages in Costières de Nîmes and tasting some of Philippe Cambie's Halos de Jupiter line

Posted: Nov 11, 2011 11:42am ET

After five days of tasting 2010 Châteauneuf-du-Papes at some of the Southern Rhône top domaines, I ventured to Costières de Nîmes for something new. On the surface, Costières de Nîmes looks uniform—a mildly undulating plateau covered with the classic rolled-stone, or galets terroir, that is the archetype image of Châteauneuf-du-Pape. But if you look a little closer, there are differences.

Costières de Nîmes was formed not from just the alluvial soils left by the Rhône river, but also by those from the Durance, which left the southern portion of the appellation littered with more variegated stones, smaller and angular in size. The northern side of the appellation has the larger, rounded stones typical of the Rhône.

#### Château de Nages

Similarly, on the surface, Michel Gassier looks the part of any Southern Rhône vigneron, a lightly weathered 51-year-old with purple-stained fingers. But look a little closer and the story isn't quite the same. His perfect English is thanks to a 10-year stint living in America, where he met his wife. France itself isn't Gassier's birthplace, having been born in Algeria, before moving to southern France as a child.

Born into a farming family, Gassier eventually inherited the fruit and vineyard business that his great-grandfather started in the 1940s, when Joseph Torres sensed France might lose its grip on its North African colonies. Today, Château de Nages still has its orchard business, run by Gassier's brother, Bertrand. The vineyards though, are Michel's passion, and he's taken a new approach to winemaking since he connected with consultant Philippe Cambie in 2006.

"I came back here in '93 at age 33, with two kids and a third on the way, because I wanted to make wine," said Gassier. "But after a while, I had to be honest with myself. I didn't like the wines I was making. Since meeting Philippe, my passion for wine took another leap forward. Philippe is a coach. Some things he teaches you, other things he lets you work through himself. But more than anything else, he helps you find the wines you really want to make."

Today, Gassier's operation produces 50,000 cases annually, with a hefty one-third going to the U.S. Gassier has been working organically since 2007. Here, at the end of the Rhône Valley, Gassier is making something new. Costières de Nîmes is a large AOC totaling 25,000 hectares of land, but only 5,000 hectares are currently in production. That number has slipped in recent years as growers who have been unable to survive slowly give up grapegrowing, but it's still larger than Châteauneuf-du-Pape itself. For years, it wavered in a public relations and legal limbo between the Languedoc and the Rhône Valley, until recently it was finally decided it would be considered part of the latter, which makes easy enough sense when you see the vineyards.

Today, Gassier sees the downward spiral of low prices for the wine turning into cutting corners in the vineyard, which results in low quality and a slow, steady decline. He's determined to avoid the trap, and he's on a bit of a buying spree, having recently added a 50-hectare parcel that includes some old-vine Grenache. Those soils left by the Durance produce a brighter, fresher wine, while the bigger stones in the northern end from the Rhône deliver flesh and power (see the accompanying video as Michel Gassier guides us through the two different sides of Costières).

As we toured his vineyards, Gassier ran down his checklist for acquiring new parcels. "I'm looking for vineyards that contain some limestone, which is less common than you might think here. It's an old sea bed, but the limestone can be rather deep. I'm also looking for some slope. We're not Côte-Rôtie obviously, but any degree of slope is beneficial for when the rains come at the end of the season. And I'm looking for northern exposure, which helps to mitigate the hot sun we have."

Gassier produces 25 percent white wine, a noticeable commitment in an area known for its reds.

"But if you can keep the freshness, you can make some really special white here," he said. The **2010 Costières de Nîmes Château de Nages Vieilles Vignes White** is mostly Grenache Blanc with smaller amounts of Roussanne, Viognier and Bourboulenc, with a small amount vinified in older barrels. It shows a plump core of pineapple and star fruit, with fresher plantain and floral notes along the edges.

The **2010 Costières de Nîmes Château de Nages JT White** now carries the initials of Joseph Torres, Gassier's great-grandfather who initially bought the estate (the cuvée had been labeled Joseph Torres previously). The 50/30/20 blend of Roussanne, Viognier and Grenache Blanc is selected from Gassier's oldest vines, with the Roussanne portion barrel-fermented. It's quite lush, with lots of almond, creamed melon and peach notes, along with flashes of apricot and heather, but it stays defined and fresh through the full-bodied finish.

While the wines for the Château de Nages lineup are sourced from the 50 hectares of vineyards that comprise the original estate, Gassier's other wines are sourced from the 70 hectares of additional vineyards that he has been purchasing in recent years. The **2010 Costières de Nîmes Notre Païs White** combines 90 percent Grenache Blanc with 5 percent each Roussanne and Viognier. It's made in a fresh, pure style, with lovely heather, blanched almond and green plum notes, backed by a lingering yellow apple fruit finish.

The **2010 Costières de Nîmes Lou Coucardié White** is mostly Roussanne with some Viognier and Grenache Blanc, sourced from the more acidity-driven sites Gassier has. All the Roussanne is barrel-fermented with some new oak. "I want to make a big, rich wine that doesn't tire you. It's hedonistic but should make you want another sip. We are on Rhône soil, but we have more of a coastal influence, so we can make big wines that maintain freshness," he said. It's lush, but very pure, with an almost brisk blanched almond note along with a range of white peach, quinine and jicama notes and a touch of salted butter filling in on the finish.

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I've noticed in recent vintages that Gassier's whites have taken on a purer, fresher edge here, and Gassier explained that when he started the barrel fermentation program, he had to buy all new barrels and that marked the wine. "Plus I was afraid of too much new oak, so I was pulling the wine out of barrel quickly, which isn't good because then you don't get integration either. But now I have the mix of new and used barrels I want so I can leave the wine in oak for 10 months and get the integration. I get the right amount of new oak influence and yet still have a freshly styled wine," he said.

The **2010 Costières de Nîmes Château de Nages Vieilles Vignes Red** shows its Rhône soul in its blend of 70 percent Grenache, with Carignane, Mourvèdre and Syrah. It's very fleshy, with lots of plum and black currant fruit laced nicely with hints of pastis, lavender and graphite. At 6,000 cases, this is the largest single cuvée in the lineup, and usually hits retail shelves in the U.S. at around \$15, making it a hard to beat value.

The **2010 Costières de Nîmes Château de Nages JT Red** blends 95 percent Syrah and 5 percent Mourvèdre. "So this is the more standard approach to Costières, but I do try to avoid the overripe, slightly sweet Syrah that typifies Syrahs from Costières and the southern Rhône," said Gassier. The wine cuts a broad swath, with dark anise, plum cake and steeped black currant fruit but the finish is inlaid with graphite and smoky tobacco for definition. It's big, but balanced, with solid potential for mid-term aging.

In contrast, the **2010 Costières de Nîmes Notre País Red** is a blend of Carignane and Grenache with smaller amounts of Syrah, Mourvèdre and Cinsault. It starts with dark fruit, but this is more finesse in the end, with a supple mouthfeel and suave crushed plum, blackberry and black cherry notes woven with perfumy spice and graphite. There's a long, lingering iron edge on the finish. "For the Notre País, I want a terroir wine, so I mix in all the allowed varieties and don't let any one dominate," said Gassier. "That way it's a vineyard-driven wine rather than a varietal-driven wine. It's atypical for Costières, because most are Syrah-dominated, but for me it couldn't be more true to Costières."

The **2010 Costières de Nîmes Lou Coucardié Red** is predominantly Mourvèdre, "so yet another direction," said Gassier. "Mourvèdre is not a varietal that provides an entry-level wine. But for a wine with aging potential, Mourvèdre is a serious varietal and we have the conditions to do it here." Made from a blend of two-thirds Mourvèdre with 30 percent Grenache and the rest Syrah, the wine delivers a dense beam of espresso, mesquite, dark mint and cocoa backed by very fleshy currant paste and plum sauce notes. The finish is muscular and long and should settle in nicely with several years of cellaring.

"In 2010, I began experimenting with the idea that low yields and overripeness is overkill," said Gassier. "The heavier the crop load, the more you need to push for ripeness to get proper tannin ripeness. So when you drop crop low, there's no need to go hog wild in ripeness, or you lose the freshness. So we aim to pick on the earlier side—we'll still get good tannin ripeness, which is key, but we'll keep that freshness for balance."

It seems like Gassier has a second wind since hooking up with Cambie, and he noted how much his approach has changed in recent years. "The wines have changed a lot in recent years, in terms of vineyards, varietal makeup and winemaking. It's all a work in progress. But since '06, I finally feel like I'm making the wines I want to make. I feel like the idea of what I want to do is clearer, and that correlates in the wine. The wines themselves are telling me where to go as I look for new vineyards, and I can build from there."

"There is a general reference point for us here in Costières, if we look outside—the Rhône Valley. But in terms of inside Costières, we have no benchmarks, no reference. So we can find our way and do our own thing."

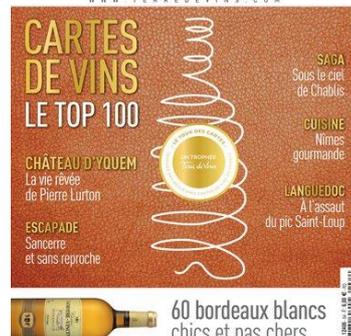
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N°64 - Mars/Avril 2020

## Le salers

Un fromage qui a traversé le temps. On le dit fabriqué depuis des millénaires, depuis que les hommes devenus sédentaires emmenaient l'été les vaches à l'estive pour y brouter les prairies d'altitude

Par Marc Vanhellemont, adresses en page Carnet



Le salers doit son nom au village éponyme, bourg médiéval perché à 950 mètres au sein des monts du Cantal. Salers, c'est aussi la race de vache qui fournit le lait... uniquement en présence de son veau, qui doit amorcer la traite. Une contrariété pour qui veut doper la production ! Du coup, toutes les races de vache sont aujourd'hui autorisées. Une dizaine de producteurs fermiers suivent encore la tradition. Afin de différencier leur production salers 100 %, « Tradition Salers » s'inscrit en creux sur une face du fromage, à ne pas confondre avec « Salers Salers », qui signe les productions mixtes. En revanche, les deux types de fromages répondent aux mêmes critères définis par le dernier décret de 2000 : celui-ci renforce l'appellation en recroquant la zone de production sur le massif volcanique du Cantal et les parties limitrophes des départements du Puy-de-Dôme, de l'Aveyron et de la Corrèze : il impose un fromage au lait cru de vache à pâte pressée non cuite élaborée exclusivement à la ferme du 15 avril au 15 novembre à la condition expresse que les vaches puissent être nourries à satiété d'herbe pâturée ; la fabrication se fait en gerle de bois, sorte de grand bac en châtaignier ou épica. La fourme de salers, cylindre haut et large de 40 cm, pèse 40 kg et s'affine au minimum trois mois. La croûte dorée de la jeunesse fonce et s'épaissit, devient rugueuse avec le temps. La pâte jaune offre des notes beurrée et fruitée, d'autres plus florales dues à la réglisse, l'arnica et la gentiane qui broquent les vaches, des saveurs de torréfaction et de fruits secs, un caractère animal un rien fumé et poivré. Le salers est AOC depuis 1961 et AOP depuis 2003.



### CHÂTEAU DE NAGES

Vieilles Vignes blanc 2018 – Costières de Nîmes (12,70 €)

La robe blanc vert exhale la verveine et la sauge, l'anis et la camomille, parfume les agrumes d'un trait de réglisse. Autant de senteurs communes rendent le salers d'emblée complice. Le vin lui propose un rien de vanille qu'il incorpore à sa crème beurrée. Une savoureuse gourmandise en naît, mélange de fruits secs et confits, relevée de poivre, rafraîchie des notes salines qu'apportent les deux compères. L'alliance sapide a fait s'envoler la part animale de l'auvergnat, lui préférant la finale florale d'un bouton de rose.



### VINOVALLEE

Astrolabe Vendanges Tardives 2015 – Gaillac (12,50 € les 50 cl)

Doré comme le miel, il charme l'œil avant d'enivrer le nez. Agrumes et fruits blancs confits complètent le bouquet de fleurs sèches. Une délicate note fumée embaume le thé poivré. La bouche séduit par sa texture onctueuse rafraîchie d'une délicate amertume au goût de réglisse et d'écorce de cédrat. Un minéral de bon aloi vient ajouter sa tension. Puis nous parle d'épices qui entraînent le salers vers des douceurs orientales. Envouté, le fromage fait le chemin à l'envers jusqu'aux saveurs miellées qui terminent de l'apprivoiser.



### PALMER & CO

Nectar Réserve demi-sec – Champagne (33 €)

Bronze doré éclairci de nuées nacrées, le champagne picote les narines d'épiègles éclatements qui embaument l'abricot, la pêche jaune, la poire fondante, soulignés d'un soupçon de cannelle et de muscade. Onctueux comme le miel d'acacia, mais frais comme la marmelade de citron et de mandarine, il fait au fromage offrir une exotique d'ananas Victoria légèrement rôtie, épice de poivre rose. Son biscuit sablé subtilement salé fonctionne d'emblée avec le caractère poivré de la fourme. Un mariage contrasté.

## CHATEAU DE NAGES Vieilles Vignes blanc 2018 – Costières de Nîmes (12,70€)

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Le Château de Nages, qui fait partie des vignobles Michel Gassier, s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la Vallée du Rhône appelés galets roulés. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude. Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante. Cette année la nouvelle cuvée Vox nous a laissé sans voix.

■ Costières de Nîmes JT 2017   Sec   2019>23   18,90€	14,5/20
■ Costières de Nîmes JT 2016   Sec   2019>28   18,90€	15,5/20
■ Costières de Nîmes Vieilles Vignes 2017   Sec   2019>23   12,70€	14/20
■ Costières de Nîmes Vieilles Vignes 2016   Sec   2019> 25   12,70€	15/20
■ Costières de Nîmes VOX 2016   Sec   2021>30   55 €	17/20
■ Vin de France Liberty NM   Sec   2019>21   7,90€	14/20

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*Guide Bettane + Desseauve 2020 – Page 874*

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**COSTIÈRES DE NÎMES**  
(27 vins dégustés)

Dans l'ensemble, les rouges ont été un peu poussés en concentration. On est allé chercher de la puissance au lieu de capter le plaisir du fruit, ce qui donne des vins affichant des amertumes parfois prononcées. On se consolera avec quelques blancs doux et tendres. R.P

**13,5/20**

**CHATEAU DE NAGES**  
**Vieilles Vignes Rouge.**

Le premier nez sent la cellulose. Il y a une note de cerise à l'eau-de-vie dans cette bouche juteuse, aux tanins souples.  
12,70 €



Le Château de Nages s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la Vallée du Rhône appelés galets roulés. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude. Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante.

■ Costières de Nîmes JT 2016   Sec   2018>22   18,50€	15/20
■ Costières de Nîmes JT 2015   Sec   2020>26   18,50€	14/20
■ Costières de Nîmes JT 2014   Sec   2019>24   18,50€	14/20
■ Costières de Nîmes Vieilles Vignes 2016   Sec   2018> 22   12,70€	14,5/20
■ Costières de Nîmes Vieilles Vignes 2015   Sec   2018>23   12,70€	14/20

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 « Élargissons  
 le classement  
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**SPÉCIAL MILLÉSIME 2017**

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 NOS COUPS DE CŒUR DANS LE VIGNOBLE

**COSTIERES DE NIMES**  
 (32 vins dégustés)

Ce secteur est en réussite dans les deux couleurs. Les blancs peuvent offrir de belle palettes aromatiques et ne manquent pas de volume en bouche, quand le raisin a été récolté mûr. Les rouges souples et gourmands mériteront que vous les escortiez d'une cuisine méridionale. R.P

**13,5-14**

**CHATEAU DE NAGES**

**Vieilles Vignes.** Très doux dans ses parfums, avec une pointe d'élevage en filigrane. Une bouche grasse, volumineuse, tout en finesse, mais avec de la concentration. 10-15 €

**236 PAGES**

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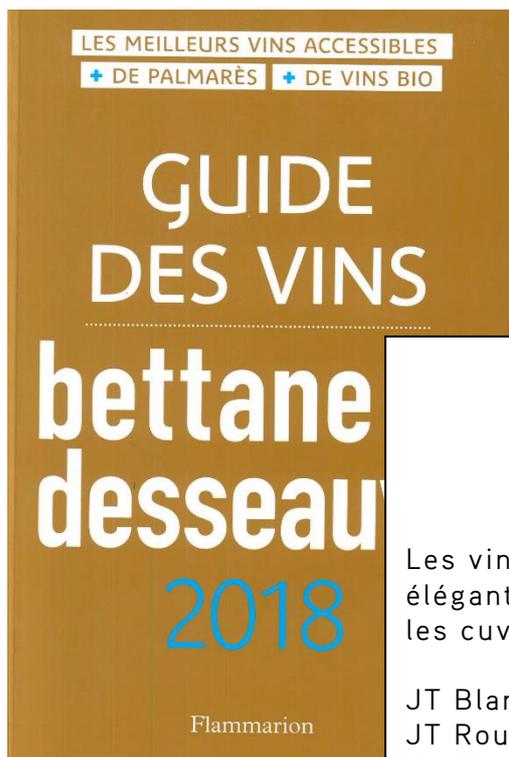


JUIN 2018 - La RVF n°622

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## CHÂTEAU DE NAGES



Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante.

JT Blanc 2015	14/20
JT Rouge 2014	14/20
Vieilles Vignes Blanc 2015	13,5/20
Vieilles Vignes Rouge 2014	13,5/20

*Page 876*

11 000  
Cuvées dégustées  
**1630**  
vins retenus

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## COSTIÈRES DE NÎMES

En 2016, il fallait chercher l'équilibre par de belles maturités sans risquer la dureté avec des extractions excessives. Pour les blancs, les raisins à belle maturité donnent les plus beaux profils tant aromatiques qu'en termes de plaisir de dégustation. R. P.

(38 vins dégustés)

### Vins rouges

13,5

#### CHÂTEAU MOURGUES DU GRÈS

Capitelles. Le nez évoque les épices et le fruit noir. Il précède une matière douce mais soutenue par des tanins puissants. 15 €

13,5

#### CHÂTEAU D'OR ET DE GUEULES

La Charlotte. Un nez qui exhale des arômes de fruits noirs et de garrigue. Concentrée, la bouche affiche un bel équilibre avec de la sève et des tanins mûrs. 11,50 €

13,5

#### CHÂTEAU DE NAGES

Vieilles vignes. Des notes de figue et de fruit compoté annoncent une bouche sphérique aux tanins souples et mûrs. 9,90 €

13

#### DOMAINE DES CAPTIVES

Château de Montfrin. Très joli nez avec une touche florale. En bouche, il se montre souple et charnu avec une certaine gourmandise. 6,20 €

13

#### DOMAINE GALUS

Galus. Un vin tout en volume de bouche avec des notes de cacao et de fruits noirs. 7,50 €

### Vins blancs

14

#### CHÂTEAU DE NAGES

Vieilles vignes. Très beau blanc méridional avec un parfum intense sur des notes de garrigue. Une bouche juteuse et savoureuse, tout ce que l'on attend d'un vin du Sud avec un parfait équilibre. Un vrai coup de cœur. 9,90 €

14

#### MICHEL GASSIER

Vieilles vignes Notre Pais. Nez de pêche blanche avec la sensation d'un raisin à haute maturité. La bouche est dense ramassée donnant le sentiment que l'on mâche le raisin. Jolie finale saline. 10,95 €



## Le guide des foires aux vins 2016



Retrouvez une sélection des vins disponibles chez vos distributeurs - dégustés et notés par **Bernard Burtschy**, dégustateur, expert et journaliste vins et spiritueux.

### Château de Nages

Vieilles Vignes Blanc 2014 – **15/20** – 4 étoiles – Coup de coeur

Vieilles Vignes Rouge 2013 – **15/20** – 4 étoiles – Coup de cœur

### Château de Nages

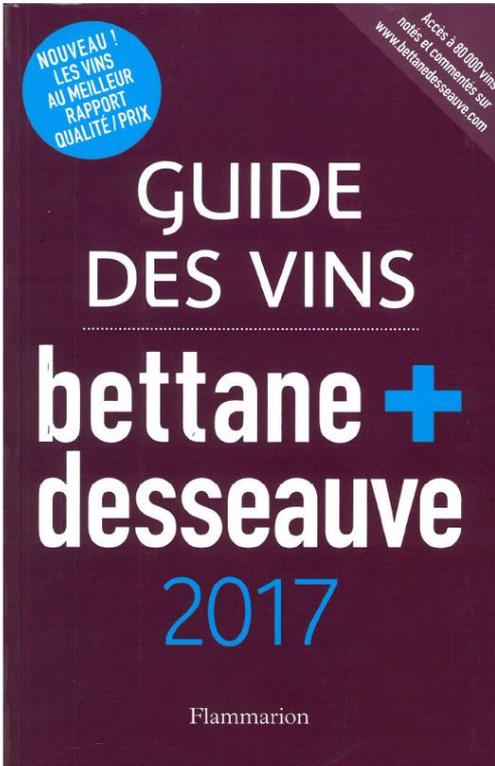


#### **JT Rouge 2013 – 16,5 points**

Impressionnants arômes floraux et fruités, petits baies et épicés; volumineux, tendu, dense, tannins encore un peu rêches, finale longue, beaucoup de caractère, qui peut encore murir.

#### **JT Blanc 2014 – 16 points**

Ce « vieux maître » des Costières produit une large palette de vins de Costières (en rouge et blanc), qui sont bien fait. Ils sont presque tous certifié Bio entre autre l'extraordinaire vin Blanc JT (16 points) comme la cuvée en rouge.



## CHÂTEAU DE NAGES

★ ★ ★ ★ ★ 🍀

**LE DOMAINE :** Le château de Nages, qui fait partie des vignobles Michel Gassier, s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la vallée du Rhône appelés galets roulés. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude.

**LES VINS :** Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante.

**COUP DE CŒUR**

- ✓ ■ Costières de Nîmes Vieilles Vignes 2013 | Sec | 2016>23 | 9,90 € | 15/20  
La vieille vigne fait des merveilles. Floral, racé, ce rouge de garde et de style aux tannins soyeux est très abouti et peut se boire dès à présent.
- ✓ ■ Costières de Nîmes JT 2014 | Sec | 2016>18 | 14,50 € | 13/20
- ✓ ■ Costières de Nîmes JT 2013 | Sec | 2016>21 | 14,50 € | 14,5/20
- ✓ ■ Costières de Nîmes Lou Coucardié 2013 | Sec | 2016>20 | 19 € | 14,5/20
- ✓ ■ Costières de Nîmes Lou Coucardié 2013 | Sec | 2016>23 | 19 € | 14,5/20
- ✓ ■ Costières de Nîmes Notre País 2014 | Sec | 2016>20 | 10,95 € | 14,5/20
- ■ Costières de Nîmes Notre País 2013 | Sec | 2016>21 | 10,95 € | 14/20
- ✓ ■ Costières de Nîmes Vieilles Vignes 2015 | Sec | 2016>17 | 9,90 € | 14/20

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N°77 - Printemps 2016



### JT Blanc 2012

“Cuvée de rêve” - Beau boisé au nez, mais aussi des notes fruitées et florales, autour de l'ananas et du jasmin. Un toucher de bouche délicat et précis. Un vin de gastronomie. 16.5/20

### Vieilles Vignes Rouge 2012

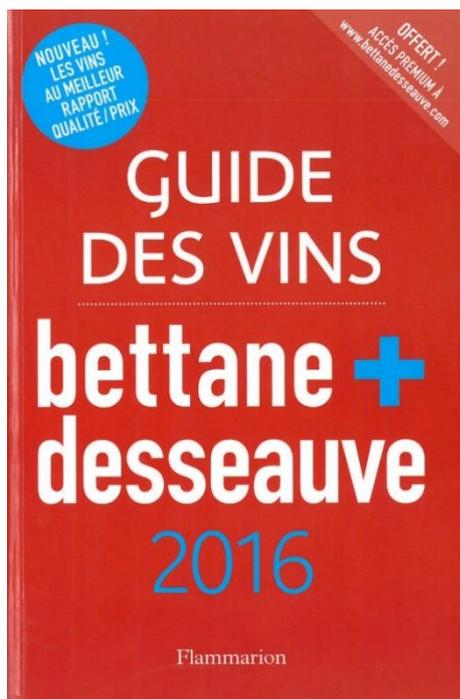
Cela commence par un joli nez floral et dynamique, puis continue sur une bouche juteuse au fruit légèrement fumé, étayée par une trame de tanins fins. 15,5/20

### Vieilles Vignes Rosé 2014

Foin, herbes séchées, pêche de vigne au nez, pour une bouche onctueuse et juteuse, mais ayant de la tenue. 15/20

### Vieilles Vignes Blanc 2011

Nez assez atypique, au style boisé, avec des notes de résine, de fleurs blanches et de frangipane. Un beau grain en bouche lui donne de la tension et de la rectitude. Un vin gastronomique. 15.5/20



## CHÂTEAU DE NAGES



**LE DOMAINE :** Le château de Nages, qui fait partie des vignobles Michel Gassier, s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la vallée du Rhône appelés galets roulés. Tous les vins sont modernes, avec de la couleur et de la profondeur. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude.

**LES VINS :** Des vins d'une précision technique et d'une haute expression du terroir des Costières de Nîmes. Une cave de vinification ultra moderne avec toutes les options possibles pour réussir les vins. Expressifs, sur le fruit mais toujours avec de la profondeur et de l'extraction. Les 2012 sont les plus beaux vins faits sur l'appellation.

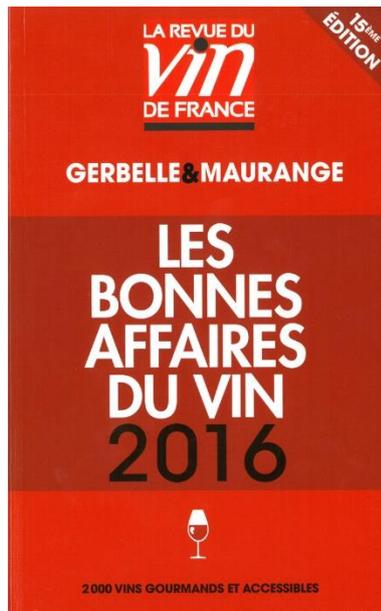
### COUP DE CŒUR

■ **Costières de Nîmes cuvée Joseph Torrès 2012** | Sec | 2016>24 | NC **15/20**

Dans un esprit septentrional, la cuvée séduit d'emblée par sa matière effilée et le toucher velouté de la syrah. À l'aération, c'est un récital de senteurs orientales et poivrées.

- **Costières de Nîmes Michel Gassier Nostre Païs 2012** | Sec | 2016>24 | NC **14,5/20**
- **Costières de Nîmes cuvée Joseph Torrès 2013** | Sec | 2016>20 | NC **14/20**
- **Costières de Nîmes Lou Coucardié 2013** | Sec | 2016>20 | NC **14,5/20**
- **Costières de Nîmes Michel Gassier Lou Coucardié 2012** | Sec | 2016>24 | NC **15/20**
- **Costières de Nîmes Nostre Païs 2013** | Sec | 2016>20 | NC **14/20**
- **Costières de Nîmes Vieilles Vignes 2014** | Sec | 2016>20 | NC **13,5/20**
- **Costières de Nîmes Vieilles Vignes 2014** | Sec | 2016>20 | NC **13,5/20**
- **Costières de Nîmes Vieilles Vignes 2012** | Sec | 2016>20 | NC **14/20**

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RHONE-SUD COSTIERES DE NIMES

certain excès, marqués par des cuvées de syrah noire aux notes chocolatées, sucrées et surboisées, le terroir le plus méditerranéen du Rhône a tempéré l'aspect confit de ses raisins. Il s'exprime à présent davantage via des vins aux tanins doux et au fruité gourmand. Les progrès sont vraiment notables depuis les millésimes 2006 et 2007, AOC depuis 1986. Surface délimitée : 12 000 hectares. Rouge : 51 %. Cépages : syrah 40 %, grenache 30 %, mourvèdre et carignan. **A propos des millésimes** : en 2014, les rouges ont des accents plus languedociens que rhodaniens. Des rouges dans l'ensemble gourmands où les vins de soif côtoient ceux qui se gardent quelques années. Quand l'excès de bois neuf ne joue pas les troubles-fêtes, on trouvera aussi de jolis blancs. Dans l'ensemble les rouges 2013 offrent un vrai plaisir gourmand mais seulement s'ils ont de la consistance et des tanins présents mais fondus. L'équilibre de l'année leur va à merveille. C'est mûr, mais sans excès de chaleur en bouche. Les blancs sont de qualité inégale. Une sélection établie à moins de 15 euros.

**10,95 €** **15,5/20**

**Michel Gassier**  
Costières de Nîmes Nostre País 2012  
Vin rouge. Production : 54000 Bouteilles/an.  
\* Bio certifié AB.  
Un style plus tannique que les derniers millésimes, mordant mais qui reste fin. Il a besoin d'air, pour laisser dérouler sa jolie générosité digeste. Un vin méditerranéen comme on les aime.  
Michel Gassier • 04 66 38 44 33 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**10,95 €** **15,5/20**

**Michel Gassier**  
Costières de Nîmes Nostre País 2013  
Vin blanc. Production : 32000 Bouteilles/an.  
Notre cuvée préférée cette année est encore dans les blancs. Avec sa suavité fraîche, elle est construite sur la base d'un grenache blanc très fruité, étayé par des clairettes, des roussannes et des vignierons aromatiques. Une superbe signature.  
Michel Gassier • 04 66 38 44 33 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**7,50 €** **15/20**

**Clos des Boutes**  
Costières de Nîmes Le Pluriel 2014  
Vin rouge. Production : 20000 Bouteilles/an.  
\* Bio certifié AB.  
Un jus léger, frais et fin. Un vin de plage et de pique-nique, de pirouette et de galipettes. Carignan, syrah, grenache en cuves avec six mois d'élevage.  
Sylvain Bouté • 06 03 41 15 49 • Route des Jonquières, 31127 Bellegarde • www.closdesboutes.ver-blog.com

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**10,00 €** **14,5/20**

**Château l'Ermitage**  
Costières de Nîmes Sainte Cécile 2013  
Vin rouge. Production : 12000 Bouteilles/an.  
Un jus franc, sec, bien net. Agréable blanc d'apéro, sans une grande force de caractère mais très digeste.  
Jérôme Castillon • 04 66 87 04 49 • 1301, chemin dit de la Saar, 30800 Saint-Gilles • www.chateau-ermitage.com

**13,90 €** **14,5/20**

**Château de Nages**  
Costières de Nîmes Cuvée NT 2013  
Vin blanc. Production : 12800 Bouteilles/an.  
\* Bio certifié AB.  
Une généreuse roussanne (80 %) et un vignier sont associés dans un jus gras, habillés par les bois précis qui se destinent tout naturellement à accompagner des poissons grillés au fenouil et aux herbes.  
Michel Gassier • 04 66 38 44 30 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**13,90 €** **14,5/20**

**Château de Nages**  
Costières de Nîmes JT 2012  
Vin rouge. Production : 28000 Bouteilles/an.  
\* Bio certifié AB.  
Sa bouche est lisse, tendre, facile, sans tanins perceptibles avant que sa finale ne vienne accrocher les cotés de la langue. Un assemblage avec 86 % de syrah.  
Michel Gassier • 04 66 38 44 30 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**14,00 €** **14,5/20**

**Château d'Or et de Gueules**  
Costières de Nîmes Trassegum 2014  
Vin blanc. Production : nc  
Une roussanne (80 %) en finesse, droite et digeste, avec un véritable équilibre de blanc de table. À boire jeune, un bon plaisir.  
Barnes, Simonou, Puymorin • 04 66 87 32 86 • Chemin de Casagnes, 30800 Saint-Gilles • www.chateau-or-et-gueules.com

**14,00 €** **14,5/20**

**Château d'Or et de Gueules**  
Costières de Nîmes Trassegum 2011  
Vin rouge. Production : 15000 Bouteilles/an.  
Typé par une syrah (50 %) sauvage et poivrée, la bouche est généreuse, assez ferme et granuleuse dans sa finale. Pour une viande de bœuf rôtie. À boire les deux prochaines années.  
Barnes, Simonou, Puymorin • 04 66 87 32 86 • Chemin de Casagnes, 30800 Saint-Gilles • www.chateau-or-et-gueules.com

**9,90 €** **14/20**

**Château de Nages**  
Costières de Nîmes Vieilles Vignes 2013  
Vin blanc. Production : 36000 Bouteilles/an.  
\* Bio certifié AB.  
La roussane (44 %) domine ce blanc, sec, ferme, qui s'adapte bien aux fruits de mer de la Méditerranée.  
Michel Gassier • 04 66 38 44 30 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**9,90 €** **14/20**

**Château de Nages**  
Costières de Nîmes Vieilles Vignes 2012  
Vin rouge. Production : 66000 Bouteilles/an.  
\* Bio certifié AB.  
Ce vieilles vignes avance une matière serrée, allongée, avec une pointe de fermeté et de verdeur. Il sera à boire dès 2016.  
Michel Gassier • 04 66 38 44 30 • Chemin des Canaux, 30132 Caissargues • www.michelgassier.com

**12,00 €** **13,5/20**

**Domaine Manzzone**  
Costières de Nîmes 2013  
Vin rouge. Production : 1000 Bouteilles/an.  
\* Bio certifié AB.  
Un jus puissant (15,5 degrés d'alcool), plein et confit qui termine autour de notes épicées et minérales plus fraîches qu'attendues. À boire en accompagnement de plats relevés nord-africains.  
Bruno Manzzone • 06 24 96 49 29 • 531, chemin du Paradis, 30127 Bellegarde • www.domainemanzzone.fr

**10,00 €** **13,5/20**

**Mas des Bressades**  
Costières de Nîmes Excellence 2013  
Vin rouge. Production : 14000 Bouteilles/an.  
Un version assez riche de la roussanne des costières. D'abord gras en attaque, ce vin se termine en finale avec une pointe de verdeur qui disparaîtra sur toutes les salades composées assaisonnées à l'huile d'olive.  
Cyril Marès • 04 66 01 66 00 • Le Grand Plagnol, route de Bellegarde, 30129 Manduel • www.masdesbressades.com

**7,00 €** **13,5/20**

**Château Mourgues du Grès**  
Costières de Nîmes Les Galets Rouges 2013  
Vin rouge. Production : 100000 Bouteilles/an.  
\* Bio certifié AB.  
Un style frais, simple, à classer dans la catégorie des rouges de bistro, assez court en bouche. À boire jeune.  
François Collard • 04 66 59 46 10 • 1055, chemin Mourgues du Grès, 30300 Beaucaire • www.mourguesdugres.com

**6,00 €** **13,5/20**

**Château La Tour de Beraud**  
Costières de Nîmes 2013  
Vin rouge. Production : 50000 Bouteilles/an.  
\* Bio certifié AB.  
Une syrah boisée et parfumée qui se livre avec gourmandise. Elle est complétée par des notes de grenache suave, fin et grillé. Bon rapport qualité/prix.  
François Collard • 04 66 59 46 10 • Château Mourgues du Grès, Route de Bellegarde, 30300 Beaucaire • www.mourguesdugres.com

**7,45 €** **13/20**

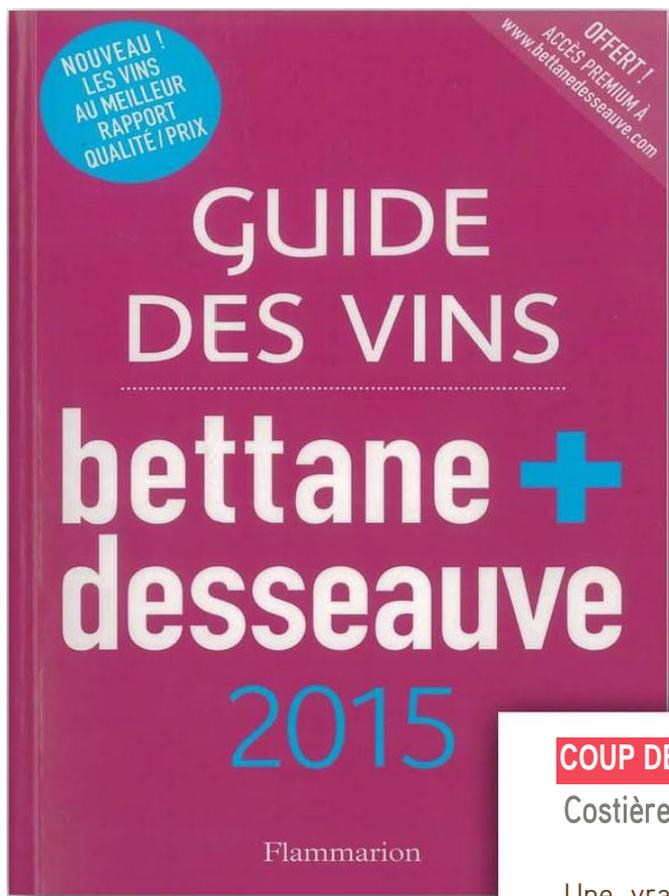
**Maison M. Chapoutier**  
Costières de Nîmes Collection Bio 2014  
Vin rouge. Production : nc  
\* Bio certifié AB.  
Un rouge tendre, délié, qui se construit autour de la rondeur des notes fermentaires et lactées. Une finale courte. À boire jeune.  
Michel Chapoutier • 04 75 08 28 65 • 18, avenue du Docteur Paul-Durand, 26600 Tain-l'Hermitage • www.chapoutier.com

**8,00 €** **13/20**

**Maison Pierre Vidal**  
Costières de Nîmes Réserve 2014  
Vin rouge. Production : 20000 Bouteilles/an.  
Un grenache noir (60 %) charnu, rond, facile d'accès, déjà prêt. Dans un esprit Côtes du Rhône simple.  
Pierre Vidal • 06 88 88 07 58 • 631, route de Sorgues, 84230 Châteauneuf-du-Pape • contact@pierrevidal.com

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



#### COUP DE CŒUR

Costières de Nîmes Cuvée JT 2011

15/20

Une vraie merveille de senteurs de violette, de baie de cassis et d'épices. En cépage dominant, la syrah impressionne avec ses tannins sculptés par l'élevage et la finesse qu'elle développe en bouche. Du grand art !

Costières de Nîmes Cuvée JT 2012

14/20

Costières de Nîmes Lou Coucardié 2012

14,5/20

Costières de Nîmes Michel Gassier Lou Coucardié 2011

15/20

Costières de Nîmes Nostre País 2012

14/20

Costières de Nîmes Vieilles Vignes 2011

14/20

*Château de Nages*

*Chemin des Canaux 30132 Caissargues*

*Tél. 04 66 38 44 30 - Fax: 04 66 38 44 39*

*info@michelgassier.com - www.michelgassier.com*

*lundi au samedi de 10h à 12h et de 14h à 18h*

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## Vallée du Rhône

Spécial Millésime 2013

# LES RHÔNES QUE L'ON ATTENDAIT

De plus en plus d'amateurs demandent moins d'alcool et des vins plus digestes. Les voilà comblés. Rouges et blancs perdent en richesse et en volume ce qu'ils gagnent en fraîcheur et en allonge.

Textes et dégustations d'Antoine Gerbelle et Roberto Petronio

NOTRE COUP DE CŒUR

Costières de Nîmes

## MICHEL GASSIER

Château de Nages

### Les Costières majuscules

Ingénieur agronome, Michel Gassier exploite aujourd'hui une centaine d'hectares dans les Costières de Nîmes. Acteur majeur du terroir, il veut mettre en valeur cette appellation. Ces dix dernières années, trois événements lui ont permis d'évoluer. En 2006, il collabore avec l'œnologue Philippe Cambie (encore lui !) afin de définir le style de ses vins. En 2008, il passe à l'agriculture biologique après avoir observé les bons résultats des autres vigneron. Enfin, l'achat d'une vigne dans les Costières lui fait prendre conscience de la richesse de ses terroirs. « En Costières, on peut faire de la qualité ou du volume. Il faut choisir son camp », affirme Michel. Il a choisi ! **R. P.**



MICHEL GASSIER.  
Il a craqué pour  
les meilleurs terroirs  
des Costières.

## Costières de Nîmes

(25 vins dégustés,  
6 vins retenus)

Les meilleurs vins rouges des Costières vous offriront un véritable plaisir gourmand. Ils ont de la consistance et des tanins présents mais fondus. L'équilibre de l'année leur va à merveille : c'est mûr et sans excès de chaleur en bouche. Les vins blancs, eux, sont d'une qualité inégale. **R. P.**

### GRANDES RÉUSSITES

#### Château de Nages

##### Vieilles vignes et Nostre País

Le Vieilles vignes présente un beau nez sur la cerise à l'eau-de-vie avec une belle note de thym. Légèrement chaleureux avec une matière serrée et des tanins en relief. Nostre País délivre une bouche pleine, tenue par des tanins soyeux avec un fruit légèrement plus solaire et gras. Vieilles vignes 9,90 € et Nostre País 11 €

#### Château de Nages

##### Vieilles vignes

Cela sent les herbes fraîchement coupées, le basilic, la sauge et la menthe. Belle bouche volumineuse avec du relief et un beau fruit méridional. Magnifique équilibre. Splendide. 9,90 €

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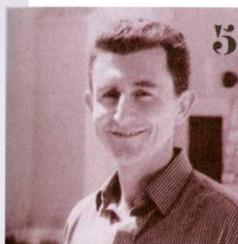
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BETTANE & DESSEAUVE

# LE GRAND GUIDE DES VINS DE FRANCE 2009



POUR LE PLAISIR

## Nos vignerons de l'année

### Michel Gassier, Château de Nages

COSTIÈRES DE NÎMES

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#### CHÂTEAU DE NAGES



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Le Château de Nages, qui fait partie des vignobles Michel Gassier, s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux du la vallée du Rhône appelés « galets roulés ». Rien n'est laissé au hasard sur le domaine, avec un travail rigoureux à la vigne ainsi qu'à la cave. Tous les vins sont modernes et techniquement sans faille mais, depuis le millésime 2006, l'arrivée de l'œnologue Philippe Cambie comme consultant a nettement affiné les vins. Sans perdre leur impeccable régularité, ils ont gagné en finesse, en nuances et surtout en plaisir immédiat.

#### COSTIÈRES DE NÎMES 2007

Blanc | 2008 à 2010 | 5,95 € **14/20**  
Frais et vif au nez comme en bouche, avec des arômes de fruits tropicaux. C'est un vin méridional, très agréable et sans aucune lourdeur.

#### COSTIÈRES DE NÎMES 2006

Rouge | 2008 à 2011 | 5,95 € **15/20**  
Doté d'un nez floral et vif, ce vin composé à 60 % de syrah et à 40 % de grenache est précis et long avec une matière gourmande, soutenue par de beaux tanins bien travaillés. Bref, un vin complet et réussi.

#### COSTIÈRES DE NÎMES VIEILLES VIGNES 2006

Rouge | 2010 à 2013 | 8,90 € **15/20**  
Assemblage de grenache et syrah avec une pointe de mourvèdre, il gagne au passage en barriques une touche de liqueur et des notes de thym sauvage. Chaleureux en bouche, c'est un vin de belle matière, très persistant, qui mérite quelques années de vieillissement.

**La côte des Costières.** Entre Languedoc et vallée du Rhône, les Costières de Nîmes ont longtemps eu du mal à définir leur identité. Les bons producteurs – qui sont d'ailleurs ici de plus en plus nombreux – ont fini par y donner chacun leur réponse : syrah noires comme de l'encre et arômes ultra expressifs de cassis et de mûre pour certains d'entre eux, rondeur plus veloutée et senteurs croquantes de fraise pour les autres s'appuyant sur une proportion plus importante de grenache.

**Synthèse gourmande.** Michel Gassier qui après une longue parenthèse professionnelle aux Etats-Unis a repris le grand domaine familial de Nages a su réaliser une synthèse sacrément goûteuse de ces deux tendances pour cette Réserve qui est en fait le premier vin de sa gamme.

**Objectif plaisir.** Produit avec la complicité bienvenue du pantagruélique œnologue de Châteauneuf du Pape Philippe Cambie, le vin exprime avec beaucoup d'allant une nature allègre, fraîche et immédiatement savoureuse, ample, fruité et gourmand sans jamais paraître lourd ou trop richement alcoolisé. Il se concentre sur le plaisir, ce qui est somme toute une ambition parfaitement honorable.

NOS VIGNERONS DE L'ANNÉE

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RHÔNE SUD

# CHÂTEAU DE NAGES

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