

ButiNAGES - RED - 2019



ButiNAGES (which means “gather nectar”) is a metaphor that describes both the style of this wine as well as our vineyard approach that allows us to achieve it. Issued from our younger vineyards, but receiving the same attentiveness as our other cuvées, here’s a truly hedonistic wine.

We favor the purity of a crisp fruit and a soft mouthfeel when crafting this fresh, easy-drinking “crowd pleaser.” Unoaked, elegant and lush, it’s perfect with Mediterranean cuisine, grilled meats and roasted chicken.

Terroir : « Grès », rolled Rhône pebbles and red clay – AOP Costières de Nîmes – Certified Organic

Varietals : 50% Syrah, 30% Grenache & 20% Mourvèdre

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters) and 2nd pass to lessen the load
- harvest at ideal maturity
- 100 % destemming without crushing in order to keep only the whole berries
- gentle extraction and static maceration for two weeks
- blending and aging on lees in vats for 6 months

Tasting Notes :

- *Appearance :* deep brilliant garnet
- *Nose :* vivid red fruit bouquet (cassis & raspberry), violet, soft spices and toasted notes
- *Taste :* ample and velvety, it opens with intense fruit, pepper and licorice aromas followed by a soft & refreshing finish

Accolades:

89-91 pts – *Jeb Dunnuck*

Aging Potential : enjoy now or cellar for up to 5 years

Food & Wine Pairing : serve at 62°F (16°C). A food friendly red



cheese	meat	seafood	garden	herbs	method	sauces	desserts
pecorino	veal	tuna	ceps	rosemary	roasted	tomato	chocolate
banon	sausage	sardines	spinach	clove	sautéed	fig	chestnuts
camembert	duck	anchovies	peas	basil	grilled	pepper	