

ButiNAGES - WHITE - 2020



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 and vivacious, it’s perfect with grilled fish, crab cakes or any kind of shellfish.

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

Varietals : 70% Grenache Blanc & 30% Roussanne

Vinification :

- certified organic farming with particular attention to soil health
- East side deleafing to enhance the health of the grape clusters
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters), and load adjustment
- harvest at the cusp of maturity in order to preserve acidity
- fermentation at 16 °C for about 21 days
- aging on fine lees in concrete vats with “batonnage” during 3 months

Tasting Notes:

- *Appearance :* pale yellow color
- *Nose :* very expressive, aromas of white flowers and stone fruits – apricot, peach
- *Taste :* lively and aromatic with a long subtle & mineral finish

Accolades:

Silver medal – *International Organic Awards 2021*

Aging Potential: enjoy now or cellar for up to 3 years

Food & Wine Pairing: Serve at 50°F (10°C).

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
fresh goat	veal	sole	spinach	curry	sauté	meunière	almond
fresh sheep	chicken	trout	tomatoes	rosemary	grilled	cream	peach
		sushi	asparagus	cinnamon	roasted	lemon	pineapple

