CHÂTEAU DE NAGES - CUVÉE JT- RED - 2017



Dedicated to our visionary great grandfather, this cuvee of northern Rhône character is from our very best parcels of Syrah lifted by a touch of Mourvèdre.

If last year I swore that 2016 was for me the best vintage of my career, my sense is that 2017 might just be even better. All the grape varieties succeeded: intense color, beautifully fresh fruit, ample mouthfeel, and fine-grained tannins -- all with a resolutely hedonistic signature. Ample consolation for a tiny harvest...

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

Varietals: 95% Syrah & 5% Mourvèdre

Vinification:

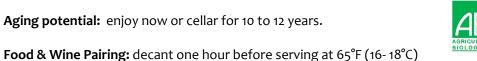
- o certified organic farming with particular attention to soil health
- o at veraison, manual pass to remove lateral shoots and "grapillons" (2nd generation grape clusters)
- o manual harvest with sorting
- o 3/3 whole cluster and 1/3 whole berries without adding SO2
- o cold pre-fermentation maceration for 5 days
- o native yeast fermentation at 24°C and a warm maceration (28°C) for 20 days to round off tannins
- o aging in French oak of half of the volume and in cement tank of the rest for 12
- o blending and bottling without filtration (deposits probable)

Tasting notes:

- o Appearance: a deep, almost black, garnet
- o Nose: complex bouquet of dark berry fruit with accents of violet, pepper and smoke
- o Taste: medium body with velvety tanins. The long finish lingers with spices, mineral notes and freshness.

Accolades:

92+ pts – Jeb Dunnuck 90 pts - Robert Parker's Wine Advocate



4B	à Juph Tuis				
od	sauces				
N	4 spices				
st	wine				
ed	tomato				

cheeses	meats	garden	herbs	method	sauces
parmesan	lamb	mushroom	cumin	stew	4 spices
cheddar	beef	celery root	star anise	roast	wine
hard sheep	game	fennel	rosemary	braised	tomato

