

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:

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

Tasting notes:

- *Appearance* : a deep, almost black, garnet
- *Nose* : complex bouquet of dark berry fruit with accents of violet, pepper and smoke
- *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*

Aging potential: enjoy now or cellar for 10 to 12 years.

Food & Wine Pairing: decant one hour before serving at 65°F (16- 18°C)

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

