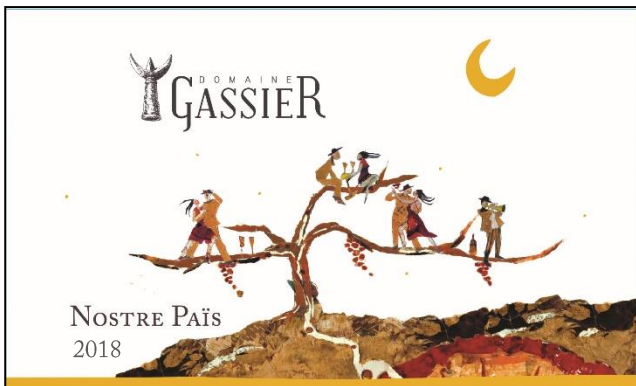


NOSTRE PAÏS RED 2018



This wine expresses our search for elegance, purity and minerality. We chose the complexity of a blend of five grape varieties produced on our most calcareous soils, rather than an elevation marked by barrels.

In 2018 we were blessed with harvest conditions of cool and sunny weather, a perfect Mistral and very little humidity. As a result we brought in perfectly healthy grapes with an ideal maturity. The reds are bursting with fruit, have moderately deep color and extremely silky tannins. The 2018 vintage will be accessible early in a very seductive style.

Terroirs: "galets" on iron rich clay; limestone on beds of "safres" and chalk - AOP Costières de Nîmes - Certified Organic

Varietals: 50% Grenache, 20% Syrah, 20% Mourvèdre, 5% Carignan & 5% Cinsault

Vinification:

- certified organic farming
- selection of parcels of old vines with naturally small yields on both calcareous soils and "Grès" (rolled pebbles from the Rhône over red clay rich in iron)
- manual harvest with sorting - 1/3 whole cluster and 2/3 whole berries without adding SO₂
- long gentle infusion with manual punching down of the cap
- 12 month barrel aging in 2-to-3-yr-old French oak during 6 months for 50% of the volume in the presence of malolactic lees and in concrete tank for the rest
- blending and bottling without filtration in the spring (deposits probable)

Tasting Notes:

- *Appearance:* deep red with violet highlights
- *Nose:* pure and complex, the black fruit, cherry, and hot stones, are released with a bit of aeration
- *Taste:* the dense & velvety body fills the palate and reveals notes of cacao, dried herbs and pencil lead. The fresh and fruity finish is heightened by mineral notes and fine tannins.

Accolades:

91-93 pts - *Jeb Dunnock*

Aging Potential: enjoy now or cellar up to 5 years

Food & Wine Pairing: serve around 60°F (16° - 17°C)



cheeses	meats	garden	herbs	method	sauces	desserts
reblochon	veal	ratatouille	chervil	roast	tomatoes	dark chocolate
Pont l'Evêque	lamb	red currants	rosemary	braised	mushroom	praline
St Marcellin	duck	white beans	paprika	grilled	porto	

