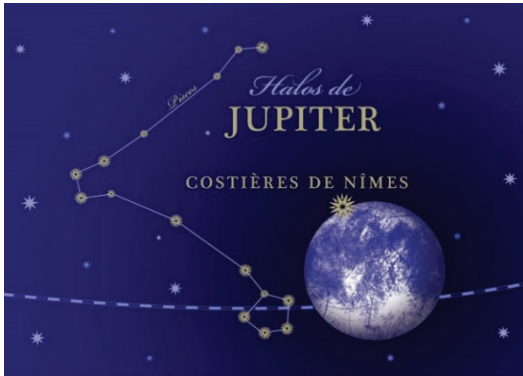


# Halos de JUPITER

## Costières de Nîmes 2020



*As the constellation of graceful and generous Pisces suggests, this wine is imbued with surprising depth and freshness.*

*Located where the Rhône River meets the Mediterranean, Costières de Nîmes' proximity to the sea confers bright and elegant wines. A forgotten terroir with a beautiful expression of Grenache, it is an appellation to discover!*

### **Vineyard:**

85% Grenache, 10% Mourvèdre & 5% Syrah planted on Quaternary Rhone river deposits called "Grès". Cool sea breezes during the summer temper the heat and allow for a very fresh fruit definition.

### **Harvest:**

Manual harvest with sorting.

### **Winemaking:**

Stainless steel vats are fed the uncrushed fruit (50% whole cluster and 50% whole grapes) by gravity without added SO<sub>2</sub>. Fermentation by native yeasts.

Extractions are very gentle using only manual "pigeage" and fermentation temperatures are kept to 26°C (79°F) during approximately 5 weeks.

Each varietal is kept in concrete vats for 6 months.

Blending takes place at the end of the "elevage" and the wine is bottled without fining and with limited filtration.

### **Aging:**

Although this wine can be enjoyed young, it will only develop its full character later. It will keep its freshness for at least 5 years after bottling.

**Production:** 3.000 cs produced