

# CHÂTEAU DE NAGES

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## PRESS - VINTAGES 2016 through 2021

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### VOX

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2020	Jeb Dunnuck 2023	94
2019	Jeb Dunnuck 2023	94
2018	<i>Not released in vintage 2018</i>	<i>N/A</i>
2017	Jeb Dunnuck 2020	95

### Cuvée JT Rouge

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2022	Jeb Dunnuck 2023	91-93
2021	Jeb Dunnuck 2023	91
2020	Jamie Goode 2023	95
2020	Jeb Dunnuck 2023	94
2019	James Suckling 2022	91
2019	Jeb Dunnuck 2022	93
2018	<i>Not released in vintage 2018</i>	<i>N/A</i>
2017	Jeb Dunnuck 2019	92+
2016	Decanter - Andrew Jefford 2018	91

### Cuvée JT Blanc

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2022	Jeb Dunnuck 2023	94
2021	Jeb Dunnuck 2023	95
2020	Jeb Dunnuck 2022	94
2019	Jeb Dunnuck 2020	93
2019	James Suckling 2022	92
2018	Wine Spectator 2021	91
2018	Jeb Dunnuck 2019	92-94
2017	Wine Advocate - Joe Czerwinski 2018	92
2017	Wine Spectator 2019	92
2016	Wine Advocate - Joe Czerwinski 2017	92

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## PRESS - VINTAGES 2016 through 2021

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### **Héritage Rouge**      *(Vieilles Vignes up until the 2018 vintage)*

2022	Jeb Dunnuck 2023	91-93
2021	Jeb Dunnuck 2023	(88-91)
2020	Jeb Dunnuck 2022	91
2020	James Suckling 2022	90
2019	Wine Spectator 2022	90
2019	Jeb Dunnuck 2022	91
2019	Wine Spectator 2022	90
2018	Jeb Dunnuck 2019	89-91
2018	Challenge Millésime Bio 2021	SILVER
2017	Wine Advocate - Joe Czerwinski 2018	91
2017	Jeb Dunnuck 2018	91
2016	Wine Advocate - Joe Czerwinski 2018	92

### **Héritage Blanc**      *(Vieilles Vignes up until the 2019 vintage)*

2021	Jeb Dunnuck 2023	92
2020	RVF 2022	Coup-de-Cœur
2020	Jeb Dunnuck 2022	91
2019	Challenge Millésime Bio 2021	Silver
2019	Wine Enthusiast 2020	90
2018	Wine Spectator 2021	90
2018	Jeb Dunnuck 2019	90
2017	Wine Advocate - Joe Czerwinski 2018	92
2017	Challenge Millésime Bio 2019	Silver
2016	Jeb Dunnuck 2017	91
2016	Bettane & Desseauve 2019	14,5/20

### **Héritage Rosé**      *(Vieilles Vignes up until the 2020 vintage)*

2021	James Suckling 2022	92
2020	Wine Enthusiast 2021	90
2019	Jeb Dunnuck 2020	91
2018	Wine Advocate - Joe Czerwinski 2019	90
2018	Jeb Dunnuck 2019	91
2017	Wine Advocate - Joe Czerwinski 2018	91
2017	Wine & Spirits 2018	90 - Best Buy
2016	Jeb Dunnuck 2017	91 - Top 10 rosés

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## PRESS - VINTAGES 2016 through 2021

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### Extra Brut

NV	Challenge Millésime Bio 2022 & 2023	Silver
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### ButiNages *Current Vintages*

Red - 2021	Challenge Millésime Bio 2023	Silver
Red - 2020	Jeb Dunnuck 2022	90
White 2021	Wine & Spirits 2022	Best Buy
White 2020	Wine Spectator 2022	90
White 2018	Wine Enthusiast 2019	Best Buy
White 2017	Wine Enthusiast 2018	Best Buy
Rosé 2021	James Suckling 2022	90
Rosé 2019	Wine Enthusiast 2020	Best Buy
Rosé 2018	Jeb Dunnuck 2019	90
Rosé 2017	Wine & Spirits 2018	Best Buy
Rosé 2016	Jeb Dunnuck 2019	90

### Liberty

Red	International Organic Awards 2021	Gold
Red	RVF - Spécial Vin de France 2020	Gold
Red	Concours Anivin de France 2022	Silver
Red	Prix Plaisir Bettane & Desseauve 2019 & 2022	Silver
White	Concours Anivin de France 2019 & 2022	Gold
White	International Organic Awards 2021	Gold
White	Bettane & Desseauve - Prix Plaisir 2019	Silver
Rosé	International Organic Awards 2021	Silver
Gourmandi	Concours Anivin de France 2023	Gold

# JEB DUNNUCK

**Producer: Château de Nages**

**Article: Southern Rhône: The 2021s From Bottle and the 2022s from Barrel**

## **2020 Chateau de Nages Costières de Nimes VOX**

**94**

A later release based on 60% Grenache, 30% Carignan, and the balance Syrah that saw plenty of whole clusters in the ferment, the 2020 Costières De Nîmes VOX reveals a medium ruby hue to go with a gorgeous array of ripe black raspberries, wild strawberries, spicy wood, and savory, peppery garrigue. Medium to full-bodied, round, and mouth-filling, it has good richness as well as an overriding roundness and elegance. It's a gorgeous wine and as good as many top Châteauneuf du Pape. Drink bottles over the coming decade.

## **2022 Chateau de Nages Costières de Nimes JT Blanc**

**94**

One of the flagships from this estate is the 2022 Costières De Nîmes JT Blanc, which is 60% Roussanne, 25% Viognier, and 15% Grenache Blanc. Ripe lemons, pineapple, toasted spice, and floral notes all define this beauty, and it's medium-bodied on the palate, with a layered, pure, seamless style that just begs to be drunk. It will easily stand up to a great Châteauneuf du Pape, and if you see a bottle, you should buy it.

## **2021 Chateau de Nages Costières de Nimes JT**

**91**

More Syrah-dominated (40% whole clusters), the 2021 Costières De Nîmes JT has a meaty, iron-like character as well as medium body, a supple, layered mouthfeel, ripe tannins, and a Northern Côte Rôtie-like vibe in its violets, charred meat, and spicy aromas and flavors. It's drinking beautifully today yet will evolve for a solid 8-10 years if well stored.

## **2022 Chateau de Nages Costières de Nimes JT**

**91-93**

Mostly Syrah, the 2022 Costières De Nîmes JT brings more depth and richness, with ripe black fruits, sappy, minty garrigue, flowers, and hints of meatiness. It's nicely textured, medium to full-bodied, has fine tannins, and a great finish. As normal, this Cuvée is Syrah heavy and is 85% Syrah, 10% Grenache, and 5% Mourvèdre.

## **2022 Chateau de Nages Costières de Nimes Héritage**

**89-91**

A blend of 60% Grenache, 25% Mourvèdre, and 15% Syrah, the 2022 Costières De Nîmes Héritage is vibrant, up-front, and perfumed with exotic red and blue fruits, orange blossom, ground pepper, and violet nuances. It's medium to full-bodied, has the forward, sexy, fruit-loaded style of the vintage, fine tannins, and outstanding length.

- Jeb Dunnuck (November 03, 2023)

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Terre de Vins  
N°89 - Octobre 2023  
Journaliste : Yoann Palej

## “ ON A BESOIN D'UNE MUTATION PROFONDE DE NOS PRATIQUES ”

MICHEL ET ISABEL GASSIER  
CHÂTEAU DE NAGES

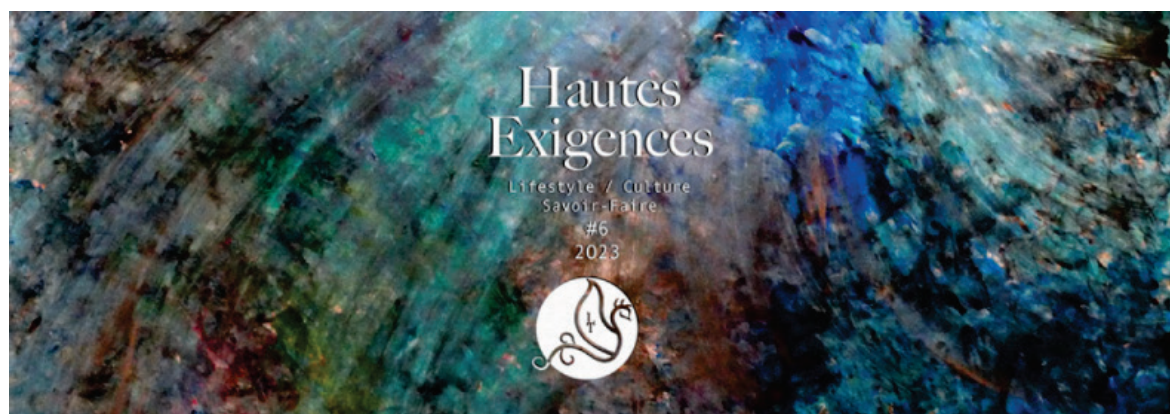
De Sonoma à Caissargues, il n'y a presque qu'un pas. Revenue au domaine familial avec l'agriculture régénérative dans ses bagages, Isabel Gassier a convaincu son père, Michel, de s'inspirer de cette pratique largement développée en Californie, où les rendements restent élevés sans fertiliser et où, malgré un climat très chaud, l'irrigation est mesurée. « On a besoin d'une mutation profonde de nos pratiques. On ne doit plus se demander comment détruire les ennemis de la viticulture mais plutôt comment aider ses amis à mieux vivre... » explique Michel Gassier, vigneron du château de Nages et du domaine Gassier. Une famille qui, bien avant le rêve américain de la benjamine, s'était lancée dans des démarches vertueuses. « On est labellisés bio depuis 2008 et on utilise quelques pratiques de biocontrôle, mais ce n'est pas la panacée. Il faut aller bien plus loin, car le seul moyen d'inactiver les effets du sulfate de cuivre ou du pyréthre végétal, c'est avec énormément de matières organiques », poursuit la jeune femme. Aujourd'hui, l'expérience est poussée sur un bloc de 35 hectares avec un verger et des vignes bio, des poches de zones fleuries, des zones boisées et un ruisseau. « Le but, c'est d'accompagner la vigne, d'intervenir le moins possible afin de la rendre de plus en plus autonome, prolonge Michel Gassier. On veut créer des synergies pour enrichir les sols en matière organique et améliorer la fertilité naturelle afin de retenir l'eau et les éléments minéraux. On utilise donc notre propre compost, des couverts végétaux adaptés comme le radis chinois, la phacélie, l'avoine ou la vesce, on restaure un maximum l'habitat des pollinisateurs pour que l'écosystème s'autorégule et on y adosse des nichoirs pour les prédateurs naturels. » À terme, c'est 20 % des surfaces qui seront affectées à la non-culture. « Il n'y a pas de recette préétablie, mais ce modèle couvre des sujets préoccupants comme la qualité des aliments, de l'eau et donc la santé de chacun, le potentiel de régénération d'une terre pour l'avenir, la séquestration du carbone de l'atmosphère ou la qualité de vie des agriculteurs », conclut Isabel Gassier. De la Californie au Gard, le pas est franchi.

chateaudenages.com

Yoann Palej







## Au Nom du Bon Sens

Plutôt que de s'opposer à grands coups de reproches, voyons au contraire comment travailler ensemble, à un futur probablement bien plus tolérable que celui énoncé par les experts du GIEC.

La Terre étant une immense sphère qui ne connaît pas de frontières, on sait maintenant que nos actes ont des conséquences, aussi bien sur notre territoire, que dans un autre hémisphère. On ne peut pas non plus blâmer les pays émergents ou en plein développement, pour pratiquer ce que nous avons fait 70 ans plus tôt. Tout comme reprocher des Art-de-vivre qui ne sont pas les nôtres sous prétexte de différences.

Pour bien faire, préoccupons-nous seulement de notre échelle et de notre territoire. Cela fixe le cadre, et les actions collectives permettent à des solutions de devenir rapidement concrètes. Les petits gestes sont divers et variés. Bien entendu, ne pas gaspiller l'eau s'avère une nécessité. Mais ce n'est pas tout ! Nous devons réapprendre à partager avec la nature.

Or, celle-ci est de plus en plus déficitaire en eau, car d'un côté nous prélevons trop, mais surtout, celle-ci ne reste peu ou ne pénètre pas toujours dans les sols. Or la végétation permet de nous apporter fraîcheur en été, et de quoi s'alimenter, entre fruits, légumes, de légumineuses, de plantes aromatiques, de salades etc.

Les succès de l'agroforesterie en témoignent : nous pouvons à notre échelle, réinsuffler du vivant dans nos sols, nos jardins, nos cultures, et même, au cœur de nos cadres urbains. Cependant, ce n'est pas toujours suffisant. L'expression d'« agriculture régénératrice » est de plus en plus employée.

Elle est caractérisée par une philosophie de la production agricole et d'un ensemble de techniques adaptables, fortement influencés par la permaculture. Ses buts principaux : régénérer les sols ; augmenter la biodiversité, la séquestration du carbone atmosphérique par le sol, la résilience des sols face au climat, optimiser le cycle de l'eau et améliorer les écosystèmes.

C'est le cas au Château de Nages, situé sur l'un des 5 terroirs de Costières de Nîmes. Le vigneron Michel Gassier, partisan de l'agriculture régénératrice, a planté à grande échelle du radis daikon entre les rangs de vignes du château de Nage. Ces légumes-racines jouent le rôle de « gourde à eau » dans le sol. Près de 80% des 70 ha de parcelles sont depuis habitées par ce radis qui peut atteindre les 30cm de long.

« On s'occupe d'abord du sol et c'est le sol qui va s'occuper de la vigne. »

Michel Gassier.

Comment ? En semant ou en laissant se développer d'autres espèces végétales, non concurrentielles, qui nourrissent le sol, ou qui y stockent de l'azote. Graminées, légumineuses ou crucifères, beaucoup de viticulteurs, en particulier sur le territoire de l'appellation Costières de Nîmes ont tenté cette approche. Mais la famille Gassier, est à ce jour, la seule de l'AOC à avoir opté pour le radis daikon. Une chose est sûre, d'autres y viendront car cette solution permet de capter l'eau des pluies de l'automne/hiver, et de la redistribuer du printemps à l'été.

Si ces types d'agriculture sont combinés aux techniques d'agroforesterie, les résultats n'en seront que plus concluants, en apportant une nouvelle voie générant de l'emploi.

Hautes Exigences #6 - 2023 • 35 •

Effectivement, quitter les cultures intensives pour restaurer les sols devient certes une nécessité, mais il s'agit également d'un travail de longue haleine. Un sol ne se soigne pas si facilement, il s'agit donc d'une démarche pour le moyen et long terme.

Naturellement, une telle ambition doit être assumée car il s'agit d'un véritable investissement pour un meilleur demain. Or, c'est un poids que ne peuvent pas s'offrir beaucoup d'agriculteurs et particuliers.

C'est pourquoi certaines communes ont décidé d'agir à leur échelle. En acquérant des terres pour les cultiver en Bio, elles ont pu fournir les cantines du territoire, et s'offrir au passage le luxe de s'exempter de la rentabilité. Dans cette démarche, un autre bénéfice a pu s'observer : la réinsertion et l'insertion à l'emploi, ainsi qu'une meilleure intégration dans la vie locale et sociale.

En faisant cela, un bon nombre de mécanismes vertueux en ont découlé, notamment autour de l'excédent produit. D'autres villes et communes jouent la carte du jardin potager partagé, afin de sensibiliser les plus jeunes à l'environnement, à la réalité de la terre et des saisons, et à celles et ceux qui louent des parcelles, de pouvoir jouir de ce qui pousse dessus.

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# LA REVUE DU vin DE FRANCE



La RVF  
N°672 – Juillet / Août 2023  
Journaliste : Roberto Petronio

## Château de Nages, à Caissargues Ses cuvées sont au sommet des Costières



Michel Gassier œuvre avec pragmatisme à la vigne comme au chai.

Depuis ses débuts en 1994, Michel Gassier a fait un sacré bout de chemin pour inscrire ses vins au sommet de l'appellation Costières-de-Nîmes. De la vigne jusqu'en cave, en passant par la vendange, il a bougé tous les curseurs. Il travaille aujourd'hui en culture régénérative, c'est-à-dire qu'il recherche ce qui est bon pour ses vignes sans lutter contre ce qui leur fait du mal. « Pour l'herbe, par exemple, soit on désherbe, soit on laboure ; avec l'agriculture régénérative, je travaille mes sols de manière à ce que le couvert végétal soit profitable à mes vignes », explique Michel Gassier, qui produit de très beaux vins méridionaux en rouge comme en blanc. **R. Petronio**

### Costières- de-Nîmes

→ **90/100**

#### CHÂTEAU DE NAGES

● Héritage 2020

Son parfum élégant évoque l'orange et la violette. Ce beau référent respire le Sud à plein nez. On adore son fruit onctueux, plein et équilibré. Superbe. **14,90 €**

**89-90/100**

● Héritage 2021

Son parfum mène du citron confit au ciste, en passant par le fruit jaune. Une belle aromatique qui fait écho à un beau fruit mûr et sapide. **14,90 €**

LA RVF N° 672 - JUILLET / AOÛT 2023 - 135

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Le  
nouveau  
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desseauve



2024

Flammarion

## Château de Nages



Le château de Nages, qui fait partie des vignobles Michel Gassier, s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la vallée du Rhône appelés galets roulés. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude. Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante.

JT, costières de nîmes 2021 | Sec | 2023-26 | 21 €

90

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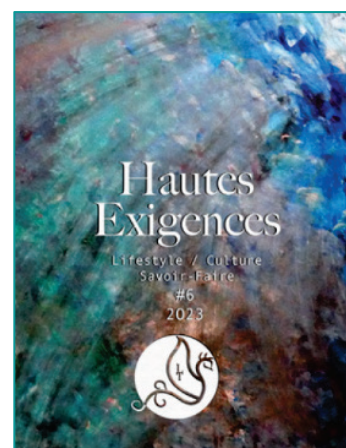


#### 4. Vin du Sud BIO

À dominante de grenache noir (80 %) que complète la syrah, ce rosé tout en fraîcheur dévoile un parfum de grenadine et de framboise, sublimé par des notes épicées et florales. La bouche, veloutée et fraîche, se poursuit dans une grande délicatesse.

**ButiNages rosé, gard 2022, Château de Nages, 11,90 € sur [www.chateaudenages.com](http://www.chateaudenages.com)**

## Héritage et ButiNages Rosé 2022 Juin – juillet 2023



### Château de Nages

HÉRITAGE COSTIÈRES-DE-NÎMES ROSÉ 2022

En voici un joli rosé de terroir! Son nez joue de la gourmandise avec le juteux des baies écrasées, de fruits exotiques, et vêtu d'une dimension florale charmeuse et séductrice. La bouche est onctueuse, avec le gouléant des brugnons bien mûrs, tandis que la voie des fleurs est reine en finale. Une pépite dès l'apéritif, qui fera grand bien à la cuisine méditerranéenne et de la mer.



Cette cuvée Héritage, rosé bio des plus raffinés, a fait l'objet de milles attentions : récolte manuelle et tri, pressurage direct, élevage sur lies de trois mois... Grenache et mourvèdre sont ici réunis pour délivrer un nectar fougueux, charnu et droit, aux fins arômes de baies rouges. A ouvrir sur un filet de loup et pélardon au pistou, un rôti de veau au paprika, voire sur un bleu des Causses.



### Château de Nages HÉRITAGE ROSÉ 2022

Le Château de Nages est désormais aux mains des frères et sœurs Isabel et Michel Gassier, cinquième génération de la famille, déterminés à valoriser leur terroir. Issu d'un assemblage de grenache et de mourvèdre, le vin offre un nez vif de petits fruits rouges. En bouche, il se révèle onctueux avec des arômes de grenade fraîche qui enrobent le palais.

**14,90 €**  
**famillegassier.fr**



### Héritage rosé 2022.

Paré d'une robe couleur peau de pêche, le nez est ample, vif, avec des arômes de fruits rouges frais et de subtiles notes d'épices et de fleurs. La bouche est équilibrée et pleine de chair avec des notes de fruits rouges et une finale rafraîchissante empreinte de minéralité.

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# JEB DUNNUCK

## Château de Nages, Article: Southern Rhône Part 2: The 2020s and 2021s

### 2021 Chateau de Nages Costières de Nimes JT Blanc

95

One of the finest whites I've tasted from Château de Nages, the 2021 Costières de Nîmes JT Blanc is mostly Roussanne yet includes 25% Viognier and 15 Grenache Blanc. Awesome notes of honeyed flowers, lemon, brioche, and spices define the aromatics, and it's medium to full-bodied, with a layered, seamless mouthfeel and a gorgeous finish. This knockout bottle of white will stand up to anything coming from the Southern Rhône today. Aged 8 months in 500-liter barrels, enjoy bottles over the coming 3-5 years.

### 2020 Chateau de Nages Costières de Nimes JT

94

A more Syrah-dominated wine, the 2020 Costières de Nîmes JT is 85% Syrah, 10% Grenache, and 5% Mourvèdre that was fermented with 40% stems and brought up in equal parts French oak and concrete tanks. Loads of blue fruits, smoked game, pepper, and floral notes emerge from this Northern Rhône look-alike that's medium to full-bodied, has a seamless mouthfeel, and soft tannins. It shows the pure, elegant style of the 2020 vintage nicely and will evolve for 8-10 years.

### 2019 Chateau de Nages Costières de Nimes VOX

94

The flagship 2019 Costières de Nîmes Vox is another killer wine that will open anyone's eyes regarding the quality that can be achieved from this region. A blend of 60% Grenache, 20% Mourvèdre, and the rest Syrah, it has a perfumed nose of kirsch and darker berry fruits, some background oak, lots of spice box and dried herb nuances, fine tannins, and a great finish. It needs just a few years of bottle and should keep through 2032. This cuvée was half destemmed and spent 18 months in 500-liter French oak barrels.

### 2021 Chateau de Nages Costières de Nimes Héritage Blanc

92

A wine that was previously released under their Vieilles Vignes label, the 2021 Costières de Nîmes Héritage Blanc is 65% Grenache Blanc, 25% Clairette, and 10% Viognier that was aged in equal parts concrete tanks and used barrels. This medium-bodied, round, supple white shines on all accounts, offering lots of ripe citrus, quince, and pear fruits, some subtle lees, and mineral nuances. good freshness, and a clean finish. It's beautiful today yet should have 2-4 years of prime drinking, if not more.

**2020 Château de Nages Costières de Nîmes Héritage****91**

As with the white, the 2020 Costières de Nîmes Héritage was previously released under the Vieilles Vignes label. The 2020 has lots of darker black and blue fruits as well as ample Provençal goodness in its lavender, game, and peppery aromas and flavors. Remarkably pure, medium to full-bodied, with no hard edges, it's another outstanding wine as well as a sensational value. The blend is 70% Grenache, 15% Mourvèdre, and 15% Syrah, and it saw one-third stems and aging in a mix of 75% cement tanks and 25% in French oak.

**2021 Château de Nages Costières de Nîmes JT****90-92**

The flagship is the 2021 Costières de Nîmes JT, which is mostly Syrah with 5% Mourvèdre that saw plenty of stems and aging in barrel. It's clearly outstanding and has a gorgeous bouquet of blackberry and black raspberry fruits as well peppery herbs and violets. More medium-bodied on the palate, with good acidity and fine tannins, it has lots of classic, almost cool climate-like, Syrah character and will drink nicely right out of the gate.

- Jeb Dunnuck (March 16, 2023)

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**95/100**

**JT Rouge 2020 - Costières de Nîmes**

95% Syrah, 40% whole cluster. Lovely black cherry and blackberry fruit on the nose with lovely perfume. There's great concentration on the palate with elegant black fruits and a lovely silky texture. Peppery and supple, with depth but also drinkability. Floral and expansive.

**91/100**

**JT Rouge 2009 - Costières de Nîmes**

They now extract a lot less and use more concrete. This was more extracted and 100% oak aged. Concentrated, dense and structured with firm tannins under the deep black fruits, with some hints of tar and pepper and even some leather. Still dense and tannic.

**93/100**

**JT Blanc 2020 - Costières de Nîmes**

14% alcohol. Northern side, a Roussanne-dominated blend. Hand harvested, wild ferment in 500 litre barrels. Complex, fine and refined with lovely citrus core and some mandarin and apricot richness, as well as some subtle toast. This is supple and really expressive with nice weight and depth, and some fine spiciness.

**94/100**

**JT Blanc 2012 - Costières de Nîmes**

Full gold colour. Lovely aromatics of toast, cabbage, peach and canteloup melon. The palate is fresh and supple with lovely crystalline fruit. There's a sweetness to the fruit and it's delicate and refined: it has aged beautifully. A hint of truffle here. Really expressive.

« Exploring Costières de Nîmes (3) Michel Gassier and family, adopting regenerative viticulture » [Article en ligne](#)  
Jamie Goode, [January 19, 2023](#)





## 25 Rosé Wines for Any Budget (2022)

The season for rosé wine is upon us. Fresh vintages from around the globe have recently been released just in time for summer— though most can be enjoyed year round.

### Under \$15

**Château de Nages 2021 Buti Nages Rosé** (Costières de Nîmes); \$12.  
Mouthwatering notes of fresh watermelon and raspberry introduce this boldly fruity, floral rosé... SEE SCORE AND FULL REVIEW

## 89 – Best Buy

POINTS

### **Château de Nages Buti Nages rosé 2021**

Mouthwatering notes of fresh watermelon and raspberry introduce this boldly fruity, floral rosé. While voluminous and plush, it has a cutting streak of salty, sea breeze minerality that gives it lift and vibe. A fantastic bargain for such a friendly price point.

## 90

POINTS

### **Château de Nages Costières de Nîmes Héritage Rosé 2021**

Smoky mineral notes and breathtaking cherry blossom perfume introduce this pale pink, delicately fruity sip. Watermelon and raspberry flavors are scintillating and fresh, accented by a blossomy, delicately herbaceous finish.

*Wine Enthusiast*  
*June 2022*

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### **91 - Château de Nages Costières de Nîmes JT 2019**

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Ripe, sleek and mineral-edged, with plum and cherry puree notes, a bright iron streak and hints of violet and licorice that dance in the background. Pure and unadorned finish. Syrah and Mourvèdre.

### **90 - Château de Nages Costières de Nîmes Héritage 2019**

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Juicy and open, with cherry and raspberry notes bouncing through, supported by licorice and wet stone hints before ending with a savory streak. Grenache, Mourvèdre, Syrah and Carignan.

### **90 - Château de Nages Costières de Nîmes Butinages White 2020**

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Fresh and enticing, with verbena, lime pith, white peach and honeysuckle notes that have good energy from start to finish. Roussanne and Grenache Blanc

*April 2022*

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## **2017 Château De Nages Costières De Nîmes VOX**

**91 Points**

A powerful and tannic Costières de Nîmes that has matured nicely, the very massive tannins well tamed by time, the leather note clearly present but not dominant. Long, dry and velvety finish. A blend of syrah and mourvedre.

## **2019 Château De Nages Costières De Nîmes JT Rouge**

**91 Points**

The intense leather character may not be for everyone, but it's married to generous blackberry and plum fruit with a touch of terra cotta. Very full-bodied, but the ample tannins have been nicely polished by time and carry this very well. A blend of syrah and mourvedre.

## **2019 Château De Nages Costières De Nîmes JT Blanc**

**92 Points**

Very fresh for a Southern Rhone white that's more than two years old, with intense Mediterranean-herb and candied-lemon aromas. A ripe and expansive dry white that manages to retain a certain grace and to balance very nicely, in spite of the modest acidity. Plenty of depth and richness at the long finish.

## **2020 Château De Nages Costières De Nîmes Héritage Rouge**

**90 Points**

This bold Costières de Nîmes manages to combine great blue-fruit aromas with some hot-asphalt and dry-earth character on the nose. Full-bodied and almost lush on the palate, until the tannins build on the expansive finish, moving it gently in a drier direction.

## **2021 Château De Nages Costières De Nîmes Héritage Rosé**

**92 Points**

A pale and sophisticated Provencal-style rosé with a wide spectrum of fruit, ranging from melon to strawberry. Excellent concentration and a wonderful balance of fine tannins, ripeness and freshness makes the palate hard to resist. Long, polished finish with plenty of drive.

## **2021 Chateau De Nages Costières De Nîmes Butinages Rosé**

**90 Points**

A very fruity and juicy rosé with bright strawberry and nectarine aromas and remarkable lightness for 13% alcohol. Very refreshing and joyful finish.

*January, February 2022*

# JEB DUNNUCK

**Producer: Château de Nages**

**Article: Southern Rhone's 2019s and 2020s: Part 2**

<b>2019 Chateau De Nages Costieres De Nimes VOX</b>
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<b>93-95</b>
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Lastly, the 2019 Costières De Nîmes VOX is a tiny production cuvée and is 75% Grenache, 20% Mourvèdre, and 5% Carignan. It reminds me of a great Volnay with its darker cherry, spice, floral, and earthy aromas and flavors. Medium to full-bodied on the palate, it has silky, ultra-fine tannins, no hard edges, and is a gorgeous Grenache in the making. Still aging in 500-liter French oak, it should benefit from a year or two of bottle age and have 10-15 years of overall longevity.

<b>2019 Chateau De Nages Costieres De Nimes JT</b>
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<b>93</b>
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One of the flagship releases, the 2019 Costières De Nîmes JT is a Syrah-dominated cuvée that incorporates 5% Mourvèdre. It too saw one-third stems and was raised in 50% used barrels and 50% concrete tanks. Silky, finesse-driven, elegant, and medium-bodied, it has a floral bouquet of black raspberries, blueberries, smoked game, and orange blossom, with more pepper notes emerging with time in the glass. It's one classy Syrah to enjoy over the coming 10-12 years.

<b>2019 Chateau De Nages Costieres De Nimes Heritage</b>
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<b>91</b>
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The 2019 Costières De Nîmes Heritage (formerly Vieilles Vignes) is mostly Grenache but includes 15% Mourvèdre, 10% Syrah, and 5% Carignan, and it saw one-third whole clusters and 25% used barrels, with the balance in concrete. It's another beautifully Provençal, spice, cedar, and garrigue-filled wine offering lots of raspberry fruits, medium body, silky tannins, and a great finish. Drink it over the coming 7-8 years.

<b>2019 Chateau De Nages Costieres De Nimes Butinages</b>
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<b>90</b>
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Lots of red and blue fruits, peppery herbs, and sappy flower notes emerge from the 2019 Costières De Nîmes Butinages, a Crozes Hermitage look-alike that's medium-bodied, elegant, and balanced. A blend of 50% Syrah, 30% Grenache, and 20% Mourvèdre, it over-delivers at the price and will evolve for 3-4 years.

<b>2020 Chateau De Nages Costieres De Nimes JT</b>
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<b>92-94</b>
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The 2020 Costières De Nîmes JT is mostly Syrah yet includes 10% Mourvèdre and 5% Grenache. Brought up in equal parts French oak and concrete tank, it offers up lots of red and blue fruits as well as lifted orange blossom, violet, and floral nuances. Medium to full-bodied on the palate, it's another silky, balanced vintage for this cuvée that has loads to love.

<b>2020 Chateau De Nages Costieres De Nimes Heritage</b>
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<b>92-94</b>
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As with the white, the 2020 Costières De Nîmes Heritage was formerly released under the Vieilles Vignes label. Mostly Grenache blended with 15% each of Mourvèdre and Syrah, it has rocking levels of black and blue fruits as well as notes of smoked meats, violets, and spring flowers. Concentrated and mouthfilling on the palate, it should be another gem of a wine from this talented team.

**2020 Chateau De Nages Costieres De Nimes Butinages****90**

Moving to the reds, the 2020 Costières De Nîmes Butinages is one heck of a wine for not much buck. A blend of 60% Syrah, 20% Grenache and 20% Mourvèdre, it has perfumed red and blue fruits, notes of ground pepper and violets, a plump, rounded mouthfeel, and a great finish. All destemmed and brought up in tank, drink this pure, balanced, total charmer over the coming 2-3 years.

**2020 Chateau De Nages Costieres De Nimes JT Blanc****94**

A blend of 85% Roussanne and the rest Viognier and Clairette, I'd put the 2020 Costières De Nîmes JT Blanc in a blind lineup of Châteauneuf du Pape Blanc on its quality level. Stone and orchard fruits, honeysuckle, toasted bread, and white flower notes are just some of the nuances, and it's medium to full-bodied, with a fleshy, up-front texture, good acidity, and terrific overall balance. This cuvée shows less overt oak than in the past and is slightly more accessible. Drink it over the coming 4-6 years.

**2020 Chateau De Nages Costieres De Nimes Heritage Blanc****91**

A step up, the 2020 Costières De Nîmes Heritage Blanc (which was previously releases under the Vieilles Vignes label) is 50% Grenache Blanc, 30% Roussanne, 15% Clairette, and the rest Viognier. Beautiful crushed citrus, toasted spice, sappy herbs, and a kiss of white flowers emerge on the nose, and it's medium-bodied, with a building, layered texture and bright acidity. Brought up eight months in a mix of barrels and concrete, it's going to shine for 2-4 years, although there's no need to delay gratification.

- Jeb Dunnuck (January 26, 2022)

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## TASTING REPORTS

# North and South

Both regions of France's Rhône Valley share in the success of the 2018 vintage

The Rhône Valley covers a large and diverse swath of eastern France, starting just south of Lyon and running down to Avignon, yet it is one of the most consistent winegrowing regions in the world. Save for a very rare rain-plagued harvest, the valley benefits from near-constant sunny and dry conditions in summer that are ideal for growing grapes.



Feb 28, 2021

The 2018 growing season, however, was no walk in the park. Early-season rains led to severe mildew pressures through the start of summer, before the more typical weather pattern finally kicked in, yielding the beneficial conditions vintners needed to ripen their crop.

In the end, producers in both the northern and southern portions of the region delivered another outstanding group of wines. The Syrah-based reds of the north and the Grenache-based reds of the south each offer velvety, low-acid profiles, with ripe, stylish fruit, while the whites are juicy and opulent....

...“The key weather story about the 2018 vintage is the rain pattern,” says **Michel Gassier, whose family domaine in Costières de Nîmes is one of the region's top sources for values.** “Overall, we received more than 1,000 millimeters [39 inches] of rain, with three-fourths of it either before budbreak or after the harvest. And as opposed to previous vintages, hydric stress was very limited.”

... Michel Gassier's Costières de Nîmes **White Château de Nages JT 2018** (91, \$24) ... show the ripe, plump yet detailed profile of the 2018 whites, as well as the type of excellent values that abound in the region...

## Alphabetical Guide to Rhône Valley

### 91 – Château de Nages JT White 2018

Plump and juicy, with a mix of ginger, honeycomb, melon, yellow apple and piecrust notes the drive nicely through the finish. Roussanne, Viognier and Grenache Blanc. — JM

### 91 – Château de Nages JT White 2018

Juicy, with a mix of yellow apple, green melon and honeysuckle notes that bounce through. A subtle hint of lemon curd adds a bit of richness on the finish. Grenache Blanc, Clairette, Roussanne and Viognier. — JM

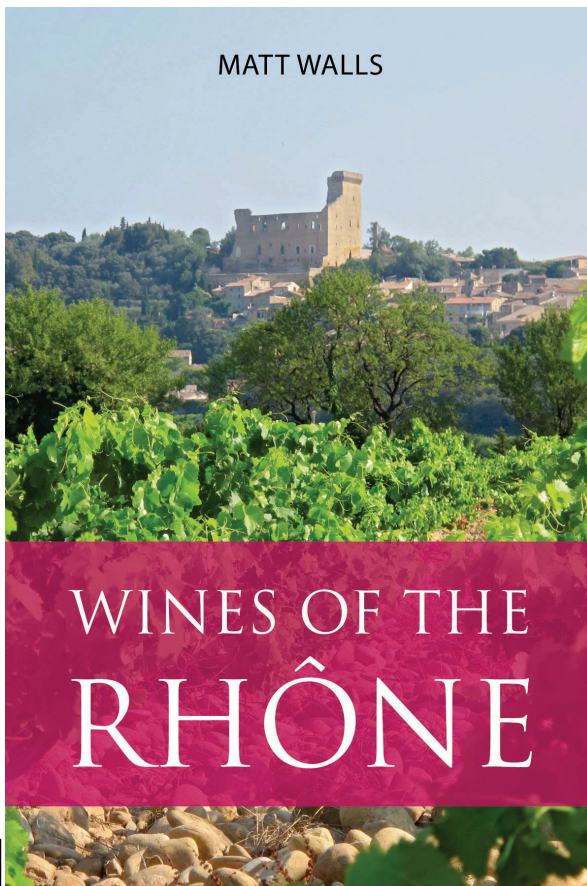
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MATT WALLS



Publication date : January 25, 2021

### **Château de Nages and Domaine Gassier**

Caissargues

[www.domainegassier.com](http://www.domainegassier.com)

[www.chateaudenages.com](http://www.chateaudenages.com)

A winemaker who has done more than his fair share to raise the profile of Costières de Nîmes, Michel Gassier makes wines under two different estates in the appellation. Château de Nages is the family domaine, in which he represents the fourth generation, and recently he has also established a separate domaine under his own name, Domaine Gassier. Both are farmed organically. He has a particularly sensitive touch both in the vineyard and the winery, and makes authentic, balanced wines that deliver real satisfaction. Unusually, he makes a sparkling wine, and it's one of the best in the Southern Rhône.

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**90**

POINTS

**Château de Nages Costières de Nîmes Héritage Rosé 2020**

Made from organically grown Grenache (85%) and Mourvèdre (15%), this dry, dusty-pink rosé offers crisp apricot and white-peach flavors accented by a hint of tea leaves. Freshly concentrated and balanced in alcohol, it's a zesty summer sip that finishes on a spray of sea salt. The wine is at peak now, but should hold through the beginning of 2022. -

*Anna Lee C. Iijima**Wine Enthusiast  
September 2021***90**

POINTS

**Château de Nages JT Red 2015**

Piquant notes of black pepper, anise and menthol lend spice to intensely ripe black cherry in this blend of 95% Syrah and 5% Mourvèdre. It's an intensely concentrated, plushly textured wine edged by layers of sage and brush. The finish is marked by fine-grained but upright tannins. . -

*Anna Lee C. Iijima***90**

POINTS

BEST BUY

**Château de Nages Buti Nages Red 2017**

Intensely ripe black-cherry and berry flavors are highlighted by notes of violet and crushed stone in this easy-drinking but elegant wine. It's a plush, intensely fruity wine fringed by fine, supple tannins. Fresh mineral tones and a lift of acidity brighten the finish. *Anna Lee C. Iijima*

*Wine Enthusiast  
July 2020*



# JEB DUNNUCK

## **Producer: Château de Nages, Article: Southern Rhône: The Charming, Provençal 2018s and the More Concentrated, Classic 2019s**

This is the home estate of the Gassier family located in the Costières de Nîmes appellation. Due to its more southwesterly location, they were less affected by mildew (and he's a relentless, talented farmer) and the 2018s here are beautifully rich, textured wines. I think the 2019s will match or exceed the 2018s, but both vintages are strong. Readers should also look at the Domain Gassier release also included in this report.

<b>2017 Château de Nages Costières de Nîmes VOX</b>	<b>95 pts</b>
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The 2017 Costières Des Nîmes VOX is another brilliant wine from this estate, and my money is on it being one of the greatest wines to emerge from the appellation. Based on 60% Grenache, 20% Syrah, and 20% Mourvèdre that saw 50% stems and aging in larger barrels, it offers a top Châteauneuf du Pape like bouquet of kirsch, black cherries, strawberries, roasted garrigue, licorice, and spice. This carries to a full-bodied wine that packs plenty of richness, yet stays weightless, elegant, and beautifully balanced on the palate. It's still backward and reserved, so give bottles 2-3 years of bottle age and enjoy over the following decade. Hats off to the Gassier family for another sensational wine!

<b>2019 Château de Nages Costières de Nîmes JT Rouge</b>	<b>92-94 pts</b>
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Not yet bottled, the Syrah-dominated 2019 Costières de Nîmes JT should surpass the 2018. It has an incredible sense of elegance as well as medium to full-bodied richness, attractive black raspberry and blackberry fruit, notes of ground pepper, new saddle leather, and spring flowers, terrific tannins, and a big finish. This is a serious barrel sample from this team that should drink well with just a year or two of bottle age and evolve nicely for a solid decade.

<b>2019 Château de Nages Costières de Nîmes Vieilles Vignes Rouge</b>	<b>90-92 pts</b>
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Lots of jammy blackberries and black cherry-like fruits emerge from the 2019 Costières De Nîmes Vieilles Vignes and it's another pleasure bent, ripe, undeniably sexy wine from this estate. With a big mid-palate, ripe tannins, and a great finish, it's going to drink nicely right out of the gate yet evolve for 7-8 years or more.

<b>2018 Château de Nages Costières de Nîmes Vieilles Vignes Rouge</b>	<b>89-91 pts</b>
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Still not bottled, the 2018 Costières de Nîmes Vieilles Vignes continues to show beautifully, with loads of Provençal dark fruit, violets, peppery herbs, and mineral-like aromas and flavors paired with a medium to full-bodied style on the palate. It's balanced, with loads of fruit, and will drink nicely right out of the gate.

<b>2019 Château de Nages Costières de Nîmes Butinages Rouge</b>	<b>89-91 pts</b>
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Not yet bottled, the 2019 Costières de Nîmes Butinages is going to compete with any number of top Côtes du Rhône out there. Revealing a medium ruby/purple color as well as a great nose of black raspberry fruit, peppery garrigue, and violets, it offers medium to full-bodied richness, ripe, present tannins, terrific overall balance, and a good finish. This pleasure-bent, impeccably made 2019 is a no-brainer purchase. It should keep nicely for at least 2-3 years.

<b>2019 Château de Nages Costières de Nîmes JT Blanc</b>	<b>93 pts</b>
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The more Roussanne-dominated 2019 Costières de Nîmes JT Blanc can be thought of as the flagship from this estate. It incorporates a splash of Viognier and Grenache Blanc and is brought up all in larger format oak. Offering a richer bouquet of salty orchard fruit, toasted bread, spice, and honeysuckle, it hits the palate with medium to full-bodied richness, a layered, expansive mouthfeel, nicely integrated acidity, and a clean finish. I like it today, yet I suspect it will evolve nicely for 5-6 years, if not longer.

<b>2019 Château de Nages Costières de Nîmes Vieilles Vignes Blanc</b>	<b>90 pts</b>
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The 2019 Costières de Nîmes Vieilles Vignes Blanc is deeper and richer, with more exotic notes of honeyed tangerines, crushed citrus, and subtle floral aromas and flavors. Medium-bodied, it offers solid mid-palate depth, a terrific spine of acidity, and a clean, dry finish that keeps you coming back to the glass. This is another terrific value from this estate that's going to shine on the dinner table and should keep nicely for a year or two.

<b>2019 Château de Nages Costières de Nîmes Butinages Blanc</b>	<b>89 pts</b>
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The entry-level white from this great estate, the 2019 Costières de Nîmes Butinages Blanc is a juicy, racy, beautifully balanced white with lots of character as well as plenty of citrus and lime fruit balanced by notes of honeysuckle and even a kiss of minerality. Selling for a song, it's well-balanced and ideal for enjoying over the coming year or so.

*- Jeb Dunnuck (10/06/2020)*

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**91**  
POINTS **Château de Nages Costières de Nîmes JT rouge**  
**2016**

Black-currant and cherry flavors are ripe but pure in this concentrated blend of 93% Syrah and 7% Mourvèdre. It's a fruity, primary wine accented by subtleties of violet, smoke and granite. The finish lingers on fine, firm tannins. Enjoy now-2025.

**91**  
POINTS **Château de Nages Costières de Nîmes JT rouge**  
**2014**

Unctuous and open knit yet surprisingly nuanced, this luscious blend of 95% Syrah and 5% Mourvèdre offers loads of fleshy black-cherry and plum flavors offset by cinnamon, cocoa, dried mint and thyme. It's densely concentrated yet briskly balanced, finishing elegantly on a bite of fine-grained tannins.

**90**  
POINTS **Château de Nages Costières de Nîmes JT blanc**  
**2017**

Smoke and nut accent bright yellow apple and tangerine in this full-bodied blend of 70% Roussane, 20% Viognier and 10% Grenache Blanc. It's a plump, dry white balanced by salty tangs of minerality and a pleasantly toasty edge. Lovely now it should hold through 2023.

*Wine Enthusiast*  
*December 2019*

# Wine Spectator | TOP 100

2019 TOP VALUES

## RICH WHITES

Chardonnay maintains its pride of place as one of the world's most popular wines, delivering intense, juicy and expressive whites. From California and Washington to Italy, Chile and Australia to the grape's home in France's Burgundy region, distinctive versions are being produced at affordable prices. For other rounder, fuller wines, Spain offers multiple examples from native grapes, while Chenin Blanc—from France's Loire Valley as well as South Africa—is winning over more and more wine lovers.

### 89 \$12 CHATEAU DE NAGES

**Costières de Nîmes White Buti Nages 2018** | *France* |

Bright star fruit, melon and pear notes are lined with details of honeysuckle and chamomile. The fresh finish shows minimal toast, allowing the fruit to shine. Roussanne and Grenache Blanc. — *J.M.*



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### 2016 Chateau de Nages VOX

Interim October, 2019 Joe Czerwinski 91+ points

There are just 3,000 bottles of the 2016 Costieres de Nimes Vox, a new luxury cuvée sourced from a single parcel. A blend of 62% Grenache, 28% Syrah and 10% Mourvèdre, it spent 18 months in 500-liter barrels, resulting in a cedar-scented bouquet. Hints of baking spices and cola accent black cherries, picking up hints of mocha and dark chocolate on the finish. It's full-bodied and supple yet intense, turning silky in texture as it flows easily across the palate.

### 2017 Chateau de Nages JT red

Interim October, 2019 Joe Czerwinski 90 points

The 2017 Costieres de Nimes JT incorporates 5% Mourvèdre, but this is essentially Syrah, half aged in oak and half in concrete. It shows classic violet and blueberry aromas but also some slightly stemmy notes and hints of cola. Medium to full-bodied, it has a firmer structure than the Grenache-based Vieilles Vignes bottling, with a bit more tannin on the finish.

### 2018 Chateau de Nages Blanc JT white

Interim October, 2019 Joe Czerwinski 90 points

The 2018 Costieres de Nimes Blanc JT is a barrel-fermented (in 500-liter oak) blend of 70% Roussanne and 15% each Grenache Blanc and Viognier. Scents of honeyed tangerine, pineapple and melon emerge on the nose, followed by a medium to full-bodied palate that's round and ripe, then zesty and refreshing on the finish.

### 2017 Chateau de Nages Vieilles Vignes red

Interim October, 2019 Joe Czerwinski 90 points

The 2017 Costieres de Nimes Vieilles Vignes is a screaming value, offering a terrific combination of spicy, herbal notes and juicy, mouthwatering fruit. Cherries and raspberries form the core, accented by bay leaf and thyme, in this blend of 70% Grenache, 25% Syrah and 5% Carignan. The Syrah is aged in older barrels, while the rest aged in concrete, resulting in a wine that finishes silky and vibrant.

### 2018 Chateau de Nages Vieilles Vignes white

Interim October, 2019 Joe Czerwinski 90 points

Not yet bottled at the time of my visit, the 2018 Costieres de Nimes Blanc Vieilles Vignes is aged in a mix of steel tanks and oak barrels. A blend of 60% Grenache Blanc, 20% Clairette, 15% Roussanne and 5% Viognier, it's slightly honeyed on the nose, with scents of melon and tangerine. Medium-bodied on the palate, it's plump and silky, then fades a bit quickly on the finish.

### 2018 Chateau de Nages Butinages red

Interim October, 2019 Joe Czerwinski 90 points

The entry-level wine from Chateau de Nages, the 2018 Costieres de Nimes Buti Nages is 50% Syrah, 40% Grenache and 10% Mourvèdre. Cropped higher and less extracted than the other wines, it's a

medium to full-bodied, supple, easy-drinking wine with contrasting notes of red raspberries and dark chocolate.

### 2018 Chateau de Nages Butinages white

Interim October, 2019

Joe Czerwinski

90 points

A plump, medium-bodied blend of Grenache Blanc (60%) and Roussanne (40%), the 2018 Costieres de Nimes Blanc Buti Nages delivers crystalline pineapple and pear aromas and flavors. It's zesty and clean, picking up hints of green apple on the finish.

# Wine Spectator



October 15, 2019

## **90 - Château de Nages Costières de Nîmes VOX 2016**

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This is ripe but subtle, with gently mulled plum and blackberry notes gliding through, featuring hints of black tea, anise and mesquite. The fine-grained finish lets the fruit linger nicely. Grenache, Syrah and Mourvèdre.

## **90 - Château de Nages Costières de Nîmes JT 2015**

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Solidly built, with a juicy, ripe core of black cherry, plum and anise flavors, laced with singed vanilla and tobacco hints. A light mineral edge threads the finish. Syrah and Mourvèdre.

## **92 - Château de Nages Costières de Nîmes JT 2017**

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Features bright green almond, yellow apple and white peach flavors, laced with jasmine and honeysuckle notes. Lively acidity keeps the finish energetic, while a hazelnut hint adds allure. Roussanne, Viognier and Grenache Blanc. Drink now through 2020. 1,000 cases made, 200 cases imported.

## **89 - Château de Nages Costières de Nîmes Vieilles Vignes 2016**

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Juicy and direct, offering a beam of cherry and plum paste flavors lined with light incense and sanguine hints on the finish. Grenache, Syrah and Carignan. Drink now. 4,800 cases made, 110 cases imported.

## **90 - Château de Nages Costières de Nîmes Vieilles Vignes 2017**

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Yellow apple, fennel, green melon and quince flavors mix in this full-bodied white, with a caressing, butter-tinged finish that will have fans for sure. Grenache Blanc, Roussanne, Viognier and Clairette. Drink now. 2,000 cases made, 450 cases imported.

## **90 - Château de Nages Costières de Nîmes Butinages white 2018**

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Fresh and silky in feel, with lightly steeped black cherry and plum fruit, lined with mesquite and tobacco hints. Grenache, Mourvèdre and Syrah. Drink now. 1,000 cases made, 500 cases imported.

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# JEB DUNNUCK

Located in the Costières de Nîmes appellation, in the southwestern part of the Southern Rhône, Château de Nages is the family estate Michel Gassier, who also releases a number of cuvées under his Domaine Gassier label, which are also reviewed in this report. Under the Château de Nages lineup, there are two whites (Butinages and Vieilles Vignes) and three main reds (Butinages, Vieilles Vignes, and the cuvée JT). They've also produced a VOX cuvée starting in 2016 which is a cellar selection of the top lots in any given vintage. The Costières de Nîmes region is too often regulated to value wines but the reality is they're producing outstanding, world class wines. Give them a try.

<b>2017 Château de Nages Costières de Nimes VOX</b>	<b>93-95 pts</b>
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Still in barrel, the 2017 Costières De Nîmes Vox might be in the running for one of the greatest Costières de Nîmes ever produced. Made from 60% Grenache, 20% Syrah and 20% Mourvèdre, 50% destemmed and brought up in 500-liter barrels, it boasts a deep ruby/purple color as well as a monster nose of blackberries, spice, garrigue, crushed flowers, and melted licorice. This Châteauneuf Du Pape look-alike has full-bodied richness, terrific depth of fruit, and will keep for over a decade. Hats off to the Gassier family for continuing to show what's possible from the Costières de Nîmes!

<b>2017 Château de Nages Costières de Nimes JT Rouge</b>	<b>92+ pts</b>
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The top cuvée is the 2017 Costières De Nîmes JT, which is mostly Syrah blended with around 5% of Mourvèdre. It's a more serious, concentrated, age-worthy wine that has a deep purple color, notes of black fruits, ground pepper, and meat, medium to full-bodied richness, and building tannins. It's a beautiful wine, but 2-3 years of bottle age are warranted.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>91 pts</b>
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Coming from older vines and mostly Grenache (there's 25% Syrah and 5% Carignan), the 2017 Costières De Nîmes Vieilles Vignes offers a beautifully pure, elegant, classic Southern Rhône Grenache profile that has plenty of red and blue fruits, violets, and cracked pepper aromas and flavors.

<b>2018 Château de Nages Costières de Nimes JT Rouge</b>	<b>91-93 pts</b>
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The 2018 Costières De Nîmes JT is certainly in the same league as the 2017 yet shows a slightly more elegant profile. A blend of 93% Syrah and 7% Mourvèdre that saw plenty of stems, it offers Northern Rhône-like notes of blue fruits, olive tapenade, ground pepper, and flowers. Medium to full-bodied, beautifully balanced, and silky, it has fine tannins and a great finish. It's going to drink nicely right out of the gate.

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<b>2018 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>89-91 pts</b>
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The 2018 Costières De Nîmes Vieilles Vignes should also be outstanding. Medium to full-bodied and elegant, this classic Southern Rhône red has complex notes of dark fruits, violets, pepper, and an attractive, Herbes de Provence-like character. Made from 70% Grenache and the rest Syrah and Mourvèdre, two-thirds destemmed and brought up mostly in concrete, it's going to be another smoking value.

<b>2018 Château de Nages Costières de Nimes Butinages Rouge</b>	<b>88 pts</b>
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Moving to the reds, the 2018 Costières De Nîmes Butinages is always a good value and reveals a deep plum color as well as ripe dark fruits, rose petal, plum, and sandalwood aromas and flavors. Based on 50% Syrah, 40% Grenache, and 10% Mourvèdre, it would be a terrific house red to enjoy over the coming couple of years.

<b>2018 Château de Nages Costières de Nimes JT Blanc</b>	<b>92-94 pts</b>
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On another level, the 2018 Costières De Nîmes Jt Blanc checks in as 70% Roussanne and 15% each of Viognier and Grenache Blanc, all brought up in 500-liter French oak. It has Montrachet-like notes of orchard fruits, brioche, orange blossom, and honeysuckle as well as a rich, medium to full-bodied style on the palate. It's no light summer quaffer and is a serious, beautifully done white that's going to shine on the dinner table.

<b>2018 Château de Nages Costières de Nimes Vieilles Vignes Blanc</b>	<b>90 pts</b>
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Brought up half in barrel and half in tank, the 2018 Costières De Nîmes Vieilles Vignes Blanc offers a more Northern Rhône-like vibe as well as richer notes of orange blossom, white flowers, and crushed rocks. It has notable acidity but is a richer, more layered, serious wine that's going to keep for 2-3 years.

<b>2018 Château de Nages Costières de Nimes Butinages Blanc</b>	<b>89 pts</b>
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A bright, juicy white that offers plenty of character, the 2018 Costières De Nîmes Butinages Blanc has plenty of citrus, lime, and honeysuckle notes as well as medium body, good acidity, and a clean, crisp finish. It's a terrific value and would make a great house white to enjoy over the coming year or two. The blend is 60% Grenache Blanc and 40% Roussanne.

- Jeb Dunnuck (8/16/2019)  
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2018 Château de Nages - Vieilles Vignes Rosé

Interim July 11, 2019

Joe Czerwinski

90 points

An incredibly consistent bottling from year to year, the 2018 Costieres de Nimes Rose Vieilles Vignes again stands out as a top rosé from the region. Hints of crushed stone set the stage on the nose, bringing a sense of austerity to the hints of strawberry, white peach and melon. It's medium-bodied and silky textured on the palate, ending on refreshing citrus and brine notes that linger on the finish. Kudos!



**90**  
POINTS

**Château de Nages Costières de Nîmes Vieilles Vignes Rosé 2018**

Faint hints of yellow peach and raspberry introduce this full-bodied but thirst-quenching dry rosé. Apricot, strawberry and cherry flavors on the palate are crisp and cutting, accented by a touch of spice and a lingering mineral finish. Enjoy now.

**88**  
POINTS  
**Best Buy**

**Château de Nages Costières de Nîmes Butinages Rosé 2018**

This is a full-bodied but crisply balanced rosé. Dry in style, it offers pert red-cherry and raspberry flavors accented by a zesty mineral edge. It's an easy drinking, refreshing wine to enjoy young.

*Wine Enthusiast*  
*July 2019*

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# Wine Spectator

## 7 French Rosés to Get Your Season Started

At the slightest hint of warm weather, there's a kind of instinctive need to reevaluate our wine choices and start looking to lighter-bodied, more refreshing bottles than what we've been drinking to get us through the winter. For many, this means a glass of rosé. While Provence has gained the most popularity for the category, many other regions in France make standout examples. Today's selections hail from the Rhône, the Loire, Savoie and Bordeaux, and are diverse in style, from bold and fruity to fresh and minerally.



### **Château de Nages Costières de Nîmes Butinages Rosé 2018**

White cherry, strawberry core and savory notes mingle in this juicy, direct rosé. Grenache and Syrah. Drink now. 4,500 cases made, 1,200 cases imported. — JM

This wallet-friendly rosé is a perfect picnic (and poolside when the time comes!) sipper, for wine drinkers who like juicy, fruity styles. The Gassier family, who are in their fourth generation of making wine, are behind this Château de Nages bottling. Its savory notes would pair well with cheese—think a Beaufort with a side of table grapes.

■ Mar 28, 2019

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# JEB DUNNUCK

2018 Château de Nages Costières de Nîmes Vieilles Vignes Rosé	91 pts
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The flagship rosé of the estate is the 2018 Costières de Nîmes Vieilles Vignes, a blend of 65% Grenache, 25% Mourvèdre, and 10% Cinsault. Light salmon-colored, it has a Bandol rosé-like bouquet of salty seabreeze, fennel, citrus, and light cherry characteristics. It's geared for the dinner table with its salinity and minerality as well as its focused texture. It's a beautiful, serious rosé to drink any time over the coming 6-12 months.

2018 Château de Nages Costières de Nîmes Butinages Rosé	90 pts
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A rosé that always delivers, the 2018 Costières de Nîmes Butinages Rosé reveals a medium pink color as well as a juicy, fruit forward bouquet of ripe strawberries, cherries, and wild flowers. It's rounded, nicely textured, yet has beautiful acidity and makes you salivate. I'm not sure what the retail price is, but I suspect it sells for a song. Drink it over the coming summer months.

*- Jeb Dunnuck (3/27/2019)*

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## Greatest Value Wines of the Year

It came as no surprise to me that the best values I tasted all year came from the south of France. Land ownership costs are mitigated by multigenerational ownership, the climate is relatively easy on grapes and winemaking in the region is becoming more savvy. All should be available for less than \$20.

### 2017 Chateau de Nages - Costières de Nîmes Vieilles Vignes Blanc

Déc 11, 2018

Joe Czerwinski

92 points

Just to dispel the myth that Mediterranean France makes only red and rosé, I've included this brilliant white, a blend of Grenache Blanc, Roussanne, Viognier and Clairette. It's plump and rich in the mouth, yet long and refreshing on the finish. Although I haven't seen it in the U.S. market yet, it should arrive shortly.

#### 2017 Chateau de Nages - JT Rouge

Interim Oct 31, 2018 Joe Czerwinski (90-93) points

Mainly Syrah, the 2017 Costieres de Nimes JT offers big blueberry and blackberry fruit. At this youthful stage, it's sturdy and tannic, suggesting it may need a bit of time after release next year, but it also looks to have excellent depth, concentration and length.

#### 2017 Chateau de Nages - JT Blanc

Interim Oct 31, 2018 Joe Czerwinski 92 points

A barrel-fermented and aged blend of 70% Roussanne, 20% Viognier and 10% Clairette, the 2017 Costieres de Nimes Blanc JT continues the line of successful vintages. Honeyed pineapple aromas and flavors lead the way, buttressed by hints of bergamot and lime. Full-bodied, round and mouth filling, it's a decadent, plush white for drinking over the near term.

#### 2017 Chateau de Nages - Vieilles Vignes Rouge

Interim Oct 31, 2018 Joe Czerwinski (90-92) points

A blend of 70% Grenache, 20% Mourvèdre and 10% Syrah, the 2017 Costieres de Nimes Vieilles Vignes is full-bodied, creamy and plush, loaded with concentrated black cherries and hints of apricots. Look for it to drink well on release in 2019 and for several years afterward.

#### 2017 Chateau de Nages - Vieilles Vignes Blanc

Interim Oct 31, 2018 Joe Czerwinski 92 points

The 2017 Costieres de Nimes Blanc Vieilles Vignes offers hints of apricot and lime and a plump, custardy-lees richness on the palate. This blend of 45% Grenache Blanc, 25% Roussanne, 20% Viognier and 10% Clairette is medium to full-bodied, with plenty of concentration and length. It's hard to believe such a terrific white wine is available for under \$20.

#### 2016 Chateau de Nages - JT Rouge

Interim Oct 31, 2018 Joe Czerwinski 91 points

The 2016 Costieres de Nimes JT is 95% Syrah, one-third of which was aged in barrel. It offers scents of graham crackers and blackberry jam, with flavors of cola and spice rounding out the profile. It's medium to full-bodied, firm-textured, intense and long, but it doesn't offer the same deliciousness as the property's Vieilles Vignes bottling.

#### 2016 Chateau de Nages - Vieilles Vignes Rouge

Interim Oct 31, 2018 Joe Czerwinski 92 points

The luscious 2016 Costieres de Nimes Vieilles Vignes offers seamless black cherry and raspberry aromas and flavors. It's medium to full-bodied, creamy and ripe, with a long finish. It's not the most complex wine you'll ever encounter, but it offers plenty of fruit-driven pleasure now and will continue to do so over the next few years.

# Wine Spectator

## wineries for value



Below are the producers that have come up with the most values in this wine region. Click on the headers to sort by average score, average price, and the number of values produced—or change the score and price criteria to expand or shrink the list.

Viewing: France, 90 points and up, \$25 and under

### Top 10 in France - 2018

Winery	# of Wines	Avg. Score	Avg. Price
Louis Chèze	5	90.4	\$18.80
<b>Michel Gassier</b>	<b>5</b>	<b>90.8</b>	<b>\$21.00</b>
Jean-Luc Colombo	4	90.2	\$21.00
Lavau	4	90.0	\$21.50
Schoffit	4	90.5	\$21.50
Château de Montfaucon	3	91.0	\$21.33
Domaine des Marrans	3	90.7	\$25.00
Pierre Amadieu	3	90.7	\$20.67
Georges Duboeuf	3	90.3	\$22.00
Vignerons de Caractère	3	90.3	\$22.00

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**We have been one of *Wine Spectator's*  
top 10 French Wineries for Value every year since 2007**

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# Wine Spectator



October 31, 2018

## 90 – Château de Nages Costières de Nîmes JT white 2016

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Ripe, with creamed pear, yellow apple and melon fruit flavors gliding through, accented by notes of almond and wet straw. Weighty in feel, but with a brightness that keeps this fresh enough.— J.M.

## 89 – Château de Nages Costières de Nîmes Vieilles Vignes white 2016

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Yellow apple and star fruit notes are lively, thanks to crunchy acidity underneath, while light honeysuckle and pear hints check in as well. Tasty.— J.M.

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# JEB DUNNUCK

The 2016 Costières de Nîmes VOX – The greatest Costières de Nîmes I've ever tasted. Anyone doubting that this region can make truly world-class wines needs to taste this.

<b>2016 Château de Nages Costières de Nîmes VOX Rouge</b>	<b>96 pts</b>
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A new cuvée in honor of the Roman heritage of winemaking in the region that goes back over 2000 years (VOX means “voice” in Latin), the 2016 Costières de Nîmes VOX comes from terroirs around the estate and is a cellar selection of the top lots in the vintage. The greatest Costières de Nîmes I've ever tasted, it offers a sensational bouquet of black raspberries, crushed flowers, incense, and licorice. Deep, full-bodied, layered, and incredibly balanced, with no hard edges and thrilling purity, drink it any time over the coming decade or so. The blend is 62% Grenache, 28% Syrah and 10% Mourvèdre. Hats off to the team at Château de Nages! Anyone doubting that this region can make truly world-class wines needs to taste this.

<b>2016 Château de Nages Costières de Nîmes JT Rouge</b>	<b>92 pts</b>
--	---------------

The 2016 Costières de Nîmes JT checks in as a Syrah-dominated blend that includes 7% Mourvèdre (40% whole cluster) and perhaps a splash of Viognier. Deeply colored, with ripe, flamboyant notes of pepper, game, spring flowers and loads of blue fruits, it has medium to full body, terrific tannin ripeness, and outstanding balance. It's a seriously good Syrah that would sell for 60 dollars or more if it came from the Northern Rhône or California.

<b>2016 Château de Nages Costières de Nîmes Vieilles Vignes Rouge</b>	<b>90 pts</b>
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I loved the 2016 Costières de Nîmes Vieilles Vignes, which is largely Grenache blended with 15% each of Syrah and Carignan. Sporting a deep purple color as well as outstanding notes of black and blue fruits, peppery garrigue, and earth, it's a sexy Costières de Nîmes that has terrific purity of fruit, sweet tannins, and more length and depth than the humble price point would have you believe. Drink it anytime over the coming 4-5 years.

<b>2017 Château de Nages Costières de Nîmes JT Rouge</b>	<b>91-94 pts</b>
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The flagship is the 2017 Costières de Nîmes JT, a Syrah-dominated cuvée that includes a splash of Mourvèdre. Fermented with 40% stems and aged in equal parts French oak and concrete tanks, its deep purple color is followed by ripe, full-bodied aromas and flavors of blueberries, plums, ground pepper, peach pit, and graphite. Rounded, sexy, and beautifully pure, it's a pleasure-bent yet also elegant Syrah that's going to keep for a solid 8-10 years.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Rouge</b>	<b>91-93 pts</b>
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The 2017 Costières de Nîmes Vieilles Vignes checks in a blend of 70% Grenache, 20% Mourvèdre, and the rest Syrah brought up in a mix of French oak and concrete tanks. It has an exotic, flamboyant profile as well as plenty of dark fruits, violets, and peach pit nuances. Drink this full-bodied, incredibly expressive 2017 on release and over the following 7-8 years.

<b>2017 Château de Nages Costières de Nimes JT Blanc</b>	<b>92-94 pts</b>
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The 2017 Costières de Nîmes JT Blanc (70% Roussanne, 20% Viognier, and the rest Clairette) sports a medium gold color as well as deep, rich aromas of orange blossom, honeysuckle, and spice. It's a more powerful, richer wine than the Vieilles Vignes, has medium to full body, good acidity, and a great finish.

<b>2017 Château de Nages Costières de Nimes Vieilles Vignes Blanc</b>	<b>90-92 pts</b>
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The 2017 Costières de Nîmes Vieilles Vignes Blanc is a smoking good white that has more than a hint of Condrieu in its tangerine, honeysuckle, flowers, and orange blossom. Medium-bodied, vibrant, and elegant, with richness and freshness, it's a big, exotic, layered, balanced beauty to drink over the coming year or three. The blend of the 2017 is 45% Grenache Blanc, 25% Roussanne, 20% Viognier, and the balance Clairette.

<b>2017 Château de Nages Costières de Nimes Buti Nages Blanc</b>	<b>90 pts</b>
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A blend of Grenache and Roussanne, the 2017 Costières de Nîmes Butinages was bottled early in March and offers a medium gold color to go with beautiful white peach, citrus, and honeysuckle. It's clean, elegant and fresh, with a terrific mix of freshness and richness. Drink it over the coming year or two.

- Jeb Dunnuck (8/28/2018)

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# Wine Spectator

## 12 Quintessential Southern French Wines for Under \$20

New reviews of whites and reds from Côtes du Rhône, Costières de Nîmes, Lubéron and more



*Tasting Highlights' wine reviews are fresh out of the tasting room, offering a sneak peek of our editors' most recent scores and notes to WineSpectator.com members.*

The Southern Rhône is a melting pot of grapes and styles. With more than a dozen appellations featuring both single-variety wines and blends, there's plenty to choose from. This selection of reds and whites shows the essence of the region: While no two wines are alike, they all exemplify the Southern Rhône's appeal—and all for less than \$20 a bottle.

Our whites are all blends that span the region, but are tied by overarching flavors of orchard fruit and honeysuckle. Starting in the west, Domaine Maby's Lirac is juicy and floral, and **Michel Gassier's** Costières de Nîmes exhibits exotic fruit and great acidity. Moving east, the Domaine de Montine from Grignan Les Adhémar has a distinct nuttiness, while the M. Chapoutier from Lubéron is bright, with bouncy green plum and apple flavors. These wines contain between three and six different local grapes, from Grenache Blanc to Roussanne to Clairette.

The reds come from four different appellations—Côtes du Rhône, Côtes du Rhône-Villages, Ventoux and Costières de Nîmes—and all share berry and stone fruit characteristics. While the wines of the region tend to be blends, it's not unheard of to see the odd single-variety bottling, like Michel Gassier's red Costières de Nîmes, which is 100 percent Syrah. The wine stands out for its savory flavors of pepper and herbs.

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### 91 - Château de Nages Vieilles Vignes white 2016

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Yellow apple and star fruit notes are lively, thanks to crunchy acidity underneath, while light honeysuckle and pear hints check in as well. Tasty. Drink now through 2019. 450 cases imported. - JM

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### 91 - Michel Gassier Syrah 2016

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Ripe and sleek, showing plum and cassis notes inlaid with flashes of white pepper, sage and leather. Silky but abundant tannins carry the finish. Drink now through 2021. 750 cases imported. - JM

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### 90 - Halos de Jupiter Costières de Nîmes 2016

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Tasty, showing plump cherry, plum and blackberry compote flavors underscored with licorice detail and carried by a graphite edge through the finish. Solid. Drink now through 2021. 600 cases imported.- JM

Wine Spectator - July 26, 2018

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## stirring the lees with james molesworth

### Day 6: At the End of the Rhône, Starting Something New

Checking out the 2010s Château de Nages in Costières de Nîmes and tasting some of Philippe Cambie's Halos de Jupiter line

Posted: Nov 11, 2011 11:42am ET

After five days of tasting 2010 Châteauneuf-du-Papes at some of the Southern Rhône's top domaines, I ventured to Costières de Nîmes for something new. On the surface, Costières de Nîmes looks uniform—a mildly undulating plateau covered with the classic rolled-stone, or galets terroir, that is the archetype image of Châteauneuf-du-Pape. But if you look a little closer, there are differences.

Costières de Nîmes was formed not from just the alluvial soils left by the Rhône river, but also by those from the Durance, which left the southern portion of the appellation littered with more variegated stones, smaller and angular in size. The northern side of the appellation has the larger, rounded stones typical of the Rhône.

#### Château de Nages

Similarly, on the surface, Michel Gassier looks the part of any Southern Rhône vigneron, a lightly weathered 51-year-old with purple-stained fingers. But look a little closer and the story isn't quite the same. His perfect English is thanks to a 10-year stint living in America, where he met his wife. France itself isn't Gassier's birthplace, having been born in Algeria, before moving to southern France as a child.

Born into a farming family, Gassier eventually inherited the fruit and vineyard business that his great-grandfather started in the 1940s, when Joseph Torres sensed France might lose its grip on its North African colonies. Today, Château de Nages still has its orchard business, run by Gassier's brother, Bertrand. The vineyards though, are Michel's passion, and he's taken a new approach to winemaking since he connected with consultant Philippe Cambie in 2006.

"I came back here in '93 at age 33, with two kids and a third on the way, because I wanted to make wine," said Gassier. "But after a while, I had to be honest with myself. I didn't like the wines I was making. Since meeting Philippe, my passion for wine took another leap forward. Philippe is a coach. Some things he teaches you, other things he lets you work through himself. But more than anything else, he helps you find the wines you really want to make."

Today, Gassier's operation produces 50,000 cases annually, with a hefty one-third going to the U.S. Gassier has been working organically since 2007. Here, at the end of the Rhône Valley, Gassier is making something new. Costières de Nîmes is a large AOC totaling 25,000 hectares of land, but only 5,000 hectares are currently in production. That number has slipped in recent years as growers who have been unable to survive slowly give up grapegrowing, but it's still larger than Châteauneuf-du-Pape.

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itself. For years, it wavered in a public relations and legal limbo between the Languedoc and the Rhône Valley, until recently it was finally decided it would be considered part of the latter, which makes easy enough sense when you see the vineyards.

Today, Gassier sees the downward spiral of low prices for the wine turning into cutting corners in the vineyard, which results in low quality and a slow, steady decline. He's determined to avoid the trap, and he's on a bit of a buying spree, having recently added a 50-hectare parcel that includes some old-vine Grenache. Those soils left by the Durance produce a brighter, fresher wine, while the bigger stones in the northern end from the Rhône deliver flesh and power (see the accompanying video as Michel Gassier guides us through the two different sides of Costières).

As we toured his vineyards, Gassier ran down his checklist for acquiring new parcels. "I'm looking for vineyards that contain some limestone, which is less common than you might think here. It's an old sea bed, but the limestone can be rather deep. I'm also looking for some slope. We're not Côte-Rôtie obviously, but any degree of slope is beneficial for when the rains come at the end of the season. And I'm looking for northern exposure, which helps to mitigate the hot sun we have."

Gassier produces 25 percent white wine, a noticeable commitment in an area known for its reds.

"But if you can keep the freshness, you can make some really special whites here," he said.

While the wines for the Château de Nages lineup are sourced from the 50 hectares of vineyards that comprise the original estate, Gassier's other wines are sourced from the 70 hectares of additional vineyards that he has been purchasing in recent years.

"I want to make a big, rich wine that doesn't tire you. It's hedonistic but should make you want another sip. We are on Rhône soil, but we have more of a coastal influence, so we can make big wines that maintain freshness," he said. It's lush, but very pure, with an almost brisk blanched almond note along with a range of white peach, quinine and jicama notes and a touch of salted butter filling in on the finish.

I've noticed in recent vintages that Gassier's whites have taken on a purer, fresher edge here, and Gassier explained that when he started the barrel fermentation program, he had to buy all new barrels and that marked the wine. "Plus I was afraid of too much new oak, so I was pulling the wine out of barrel quickly, which isn't good because then you don't get integration either. But now I have the mix of new and used barrels I want so I can leave the wine in oak for 10 months and get the integration. I get the right amount of new oak influence and yet still have a freshly styled wine," he said.

"In 2010, I began experimenting with the idea that low yields and overripeness is overkill," said Gassier. "The heavier the crop load, the more you need to push for ripeness to get proper tannin ripeness. So when you drop crop low, there's no need to go hog wild in ripeness, or you lose the freshness. So we aim to pick on the earlier side—we'll still get good tannin ripeness, which is key, but we'll keep that freshness for balance."

It seems like Gassier has a second wind since hooking up with Cambie, and he noted how much his approach has changed in recent years. "The wines have changed a lot in recent years, in terms of vineyards, varietal makeup and winemaking. It's all a work in progress. But since '06, I finally feel like I'm making the wines I want to make. I feel like the idea of what I want to do is clearer, and that correlates in the wine. The wines themselves are telling me where to go as I look for new vineyards, and I can build from there." "There is a general reference point for us here in Costières, if we look outside—the Rhône Valley. But in terms of inside Costières, we have no benchmarks, no reference. So we can find our way and do our own thing."

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[K-FR-A4]

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Château de Nages  
Michel Gassier  
Chemin des Canaux  
30132 Caissargues  
France

Erlangen, 18 janvier 2022

## Votre classification **wein.plus** actuelle

**Cher Monsieur Gassier,**

Nous avons le plaisir de vous informer que votre établissement vinicole est " producteur classé ", d'après nos récents résultats de dégustation. Félicitations!

Votre classification actuelle est: **L'un des meilleurs producteurs du pays**



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DANS LES VIGNES

# Costières de Nîmes

## Un vignoble bio et dynamique

APPELLATION LA PLUS MÉRIDIONALE DES CÔTES DU RHÔNE, LES COSTIÈRES DE NÎMES BÉNÉFICIENT D'UN CLIMAT EXCEPTIONNEL QUI PERMET LE DÉVELOPPEMENT DU BIO ET DE LA BIODYNAMIE.

Par Béatrice Delamotte



### CHÂTEAU DE NAGES Michel et Tina Gassier

C'est en plein conflit mondial que Joseph Torrès, le patriarche alors installé en Algérie française, a acheté le château de Nages. Son gendre, Jean Gassier, reprend les rênes à son décès et poursuit sa vision. Puis, ses petits-fils mettront toute leur énergie à redonner son lustre au domaine. Désormais, c'est Michel qui s'attache à préserver cet écrin depuis son retour des États-Unis, en 1993 avec Tina, son épouse américaine. Aujourd'hui, il dirige deux domaines de 70 ha aux personnalités très différentes :

l'emblématique château de Nages et le Domaine Gassier, un rêve partagé et réalisé avec Tina. Dès 2007, Michel Gassier s'est investi dans le bio et les deux propriétés sont certifiées. Et le résultat du labeur du couple est à la hauteur de leur exigence : des vins à la personnalité affirmée, axés sur la fraîcheur, le dynamisme et l'équilibre minéral. À l'instar de la cuvée JT 2016 (9 €), un bouquet complexe et délicat qui pourra attendre une décennie en cave.

**D**es portes de Nîmes aux confins de la Camargue, les costières de Nîmes valorisent deux terroirs bien distincts. Au nord de l'appellation, on est clairement dans la Vallée du Rhône. Les galets roulés, typiques de Châteauneuf-du-Pape, ont été charriés par le Rhône et se retrouvent aujourd'hui sur les terres des costières, à côté de résidus siliceux, aussi amenés par les flots. Ces galets emmagasinent la chaleur – qui peut être intense la journée – et la restituent la nuit. Cela donne des vins riches, puissants et ronds.

Au sud, en revanche, si l'on retrouve quelques galets, ils sont bien plus petits et mélangés à des sables. La capacité de drainage de ces sols – même après des pluies importantes comme il peut en arriver lors des « épisodes cévenols » automnaux – permet d'obtenir des vins élégants, vibrants et minéraux. Ces deux terroirs ont pourtant un point commun : ils bénéficient de l'air venu de la Méditerranée, en bord de Camargue. Les brises fraîches rencontrent alors la masse d'air chaud, retenue par les sols, renforçant l'amplitude

thermique entre jour et nuit, ce qui préserve la pureté et la fraîcheur des vins.

### Une mosaïque de cépages

Ces caractéristiques, reconnues depuis les Grecs qui cultivaient déjà la vigne dans la région, ont été amoureusement préservées au fil des siècles. Un travail de fourmi reconnu, en 1986, par une appellation d'origine contrôlée (AOC). Aujourd'hui, sur les 4 500 ha revendiqués, on retrouve une mosaïque de cépages. Pour les rouges et les



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DECOUVERTE

# La liberté des vins de

Stop aux idées reçues : les vins de France ne sont pas des vins de seconde classe ! Vignerons réputés, grandes maisons de négoce ou jeunes producteurs préfèrent parfois s'affranchir des codes et des contraintes des appellations d'origines et des indications géographiques pour exprimer le meilleur des cépages. Voilà ce que sont les vins de France qui méritent de trouver leur place sur nos tables, même de fête. Créée en 2009, la dénomination regroupe de nouveaux profils de goûts dans un cadre plus libre. Les vignerons peuvent ainsi assembler un même cépage provenant de différentes régions, les meilleurs cépages de différentes régions français ou encore des cépages autochtones avec d'autres plus connus. Un vaste

terrain de jeux qui permet de laisser libre cours à l'imagination, à la créativité et au talent des producteurs. Une liberté qui s'exprime aussi bien dans la bouteille que sur les étiquettes et les noms des cuvées. De quoi attirer une nouvelle clientèle, plus jeune, parfois rebutée par le classicisme de certaines appellations et désireuse de sortir des sentiers battus. D'ailleurs, les amateurs de vins du monde entier ne s'y trompent pas : les vins de France font un tabac sur les meilleures tables américaines, australiennes et européennes, où sa dénomination est gage de qualité et de lisibilité. La mention de cépage sur la bouteille permet de savoir tout de suite ce que l'on va déguster. Le reste, comme dans tout vin, est affaire de talent du vigneron...



## LIBERTYNAGES BLANC (8,50€)

Cet assemblage de grenache, roussanne et colombar bio non millésimé est très expressif, avec des notes florales (tilleul, chèvrefeuille), beaucoup de fruits blancs et jaunes pour un côté séducteur dès le premier nez. La bouche est bien tendue, sur les agrumes (citron, kumquat) avec une finale assez longue et salivante, légèrement saline.

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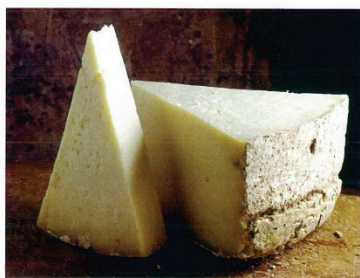


# Terre de Vins

## Le salers

Un fromage qui a traversé le temps. On le dit fabriqué depuis des **millénaires**, depuis que les hommes devenus sédentaires emmenaient l'été les vaches à l'estive pour y brouter les prairies d'altitude

Par Marc Vanhellemont, adresses en page Carnet



Le salers doit son nom au village éponyme, bourg médiéval perché à 950 mètres au sein des monts du Cantal. Salers, c'est aussi la race de vache qui fournit le lait... uniquement en présence de son veau, qui doit amorcer la traite. Une contrariété pour qui veut doper la production ! Du coup, toutes les races de vache sont aujourd'hui autorisées. Une dizaine de producteurs fermiers suivent encore la tradition. Afin de différencier leur production salers 100 %, « Tradition Salers » s'inscrit en creux sur une face du fromage, à ne pas confondre avec « Salers Salers », qui signe les productions mixtes. En revanche, les deux types de fromages répondent aux mêmes critères définis par le dernier décret de 2000 : celui-ci renforce l'appellation en recentrant la zone de production sur le massif volcanique du Cantal et les parties limitrophes des départements du Puy-de-Dôme, de l'Aveyron et de la Corrèze ; il impose un fromage au lait cru de vache à pâte pressée non cuite élaborée exclusivement à la ferme du 15 avril au 15 novembre à la condition expresse que les vaches puissent être nourries à satiété d'herbe pâturée : la fabrication se fait en gerle de bois, sorte de grand bac en charnigier ou épica. La fourme de salers, cylindre haut et large de 40 cm, pèse 40 kg et s'affine au minimum trois mois. La croûte dorée de la jeunesse fonce et s'épaissit, devient rugueuse avec le temps. La pâte jaune offre des notes beurrées et fruitées, d'autres plus florales dues à la réglisse, l'arnica et la gentiane que broutent les vaches, des saveurs de torrefaction et de fruits secs, un caractère animal un rien fumé et poivré.

Le salers est AOC depuis 1961 et AOP depuis 2003.



### CHATEAU DE NAGES

Vieilles Vignes blanc 2018 - Costières de Nîmes (12,70 €)

La robe blanc vert exhale la verveine et la sauge, l'anis et la camomille, parfume les agrumes d'un trait de réglisse. Autant de senteurs communes rendent le salers d'emblée complice. Le vin lui propose un rien de vanille qu'il incorpore à sa crème beurrée. Une savoureuse gourmandise en naît, mélange de fruits secs et confits, relevée de poivre, rafraîchie des notes salines qu'apportent les deux compères. L'alliance sapide a fait s'envoler la part animale de l'auvergnat, lui préférant la finale florale d'un bouton de rose.



### VINOVALIE

Astrolabe Vendanges Tardives 2015 - Gaillac (12,50 € les 50 cl)

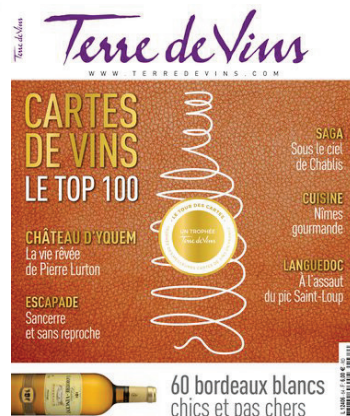
Doré comme le miel, il charme l'œil avant d'enivrer le nez. Agrumes et fruits blancs confits complètent le bouquet de fleurs sèches. Une délicate note fumée embaume le thé poivré. La bouche séduit par sa texture onctueuse rafraîchie d'une délicate amertume au goût de réglisse et d'écorce de cédrat. Un minéral de bon aloi vient ajouter sa tension. Puis nous parle d'épices qui entraînent le salers vers des douceurs orientales. Envoyée, le fromage fait le chemin à l'envers jusqu'aux saveurs miellées qui terminent de l'apprivoiser.



### PALMER & CO

Nectar Réserve demi-sec - Champagne (33 €)

Bronze doré éclairci de nuées nacrées, le champagne picote les narines d'épigrammes éclatements qui embaument l'abricot, la pêche jaune, la poire fondante, soulignés d'un soupçon de cannelle et de muscade. Onctueux comme le miel d'acacia, mais frais comme la marmelade de citron et de mandarine, il fait au fromage offrir une exotique d'ananas Victoria légèrement rôtie, épicée de poivre rose. Son biscuit sablé subtilement salé fonctionne d'emblée avec le caractère poivré de la fourme. Un mariage contrasté.



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Le Château de Nages s'étend sur 70 hectares, sur la commune de Caissargues, au sud de Nîmes. Le terroir est composé de grès et des fameux cailloux de la Vallée du Rhône appelés galets roulés. Depuis le millésime 2006, Philippe Cambie intervient comme consultant, le style s'est alors affirmé en régularité et en exactitude. Les vins sont précis, généreux et très élégants. La régularité de qualité dans les cuvées est impressionnante. Cette année la nouvelle cuvée Vox nous a laissé sans voix.

■ Costières de Nîmes JT 2017   Sec   2019>23   18,90€	14,5/20
■ Costières de Nîmes JT 2016   Sec   2019>28   18,90€	15,5/20
■ Costières de Nîmes Vieilles Vignes 2017   Sec   2019>23   12,70€	
■ 14/20	
■ Costières de Nîmes Vieilles Vignes 2016   Sec   2019> 25   12,70€	
■ 15/20	
Costières de Nîmes VOX 2016   Sec   2021>30   55 €	17/20
Vin de France Liberty NM   Sec   2019>21   7,90€	14/20

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