

CHÂTEAU DE NAGES – HERITAGE – ROSÉ – 2023



This magical terroir gives naturally exuberant wines. Our family works this land to privilege its wines' freshness and balance. Its Rhone signature recalls the most prestigious appellations in the southern part of our beautiful valley.

In which the bulk of our whites and rosés were picked. The healthy condition of the grapes was accompanied by an admirable sugar/acid equilibrium reminiscent of the favorable conditions observed in 2021. Alcohol levels came in at a reasonable range of 12 to 13.5%. The wines exude a vibrant freshness, and their profiles resonated with a lively dynamism, aligning perfectly with our preferences.

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

Varietals : 65% Mourvèdre, 18% Grenache & 16% Syrah

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 at the cusp of maturity
- direct press in absence of oxygen
- juice stays with its must before fermentation for 5 days with daily “batonnage”
- racking and fermentation at 16°C et 18°C for 21 days
- aging on lees for 3 months, blending and bottling

Tasting notes :

- *Appearance :* peach skin
- *Nose :* lively, fresh red fruit flavors (strawberry, grenadine, currant), floral notes and subtle soft spices
- *Taste :* velvety and rich, with vivid fruit flavors and a remarkably refreshing mineral finish

Aging potential : enjoy now, but it will also develop some complexity with a bit of time

Food & wine pairing : Serve at 55°F



cheeses	meats	seafood	garden	herbs	method	sauces
goat cheeses	lamb veal	sea bream shrimp mussels	tomatoes eggplant peppers	saffron curcuma paprika	stir fry roast plancha	sweet & sour marengo herbs