

CHÂTEAU DE NAGES – HERITAGE – ROSÉ – 2025



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.

A rainy winter replenished soil reserves, followed by two summer heatwaves and an ideal September with cool nights and timely showers. These conditions ensured steady ripening and calm harvests from mid-August through late September. In spite of the heat of the summer the white and rosé wines show vibrant aromatics, freshness, and moderate alcohol levels.

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

Varietals : 85% Grenache, 15% Mourvèdre

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- manual harvest with sorting 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