

CHÂTEAU DE NAGES - HÉRITAGE - WHITE - 2022



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.

We were pleasantly surprised by moderate sugar levels and balanced acidity. Thanks to our favorable maritime microclimate, the grapes retained very fresh fruitiness that we chose to preserve through native yeast fermentations, without the addition of sulfites. We also decided to limit lees aging and conduct quick cleanings after fermentation to maintain fresh and airy flavors.

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

Varietals : 50% Grenache blanc, 25% Roussanne, 15% Viognier & 10% Clairette

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation clusters)
- manual harvest with sorting
- cold stabulation on lees for 5 days with batonnage and partial racking
- native yeast fermentation in old barrels for Viognier, in cement tank for the Grenache and the Clairette
- aging on total lees during 8 months, 50% barrels, 50% concrete vats

Tasting notes:

- *Appearance :* beautiful bright yellow with green highlights
- *Nose :* notes of ripe yellow fruits (peach, pear, pineapple), flowers (acacia and rose), and vanilla
- *Taste:* silky attack, with volume and fruity richness. Long dynamic finish with a touch of salinity

Aging Potential: enjoy now or cellar 3 years

Food & Wine Pairing: serve at 55°F (10°-12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
fresh goat laguiole	chicken turkey veal	calamaris monkfish turbot	leeks asparagus avocado	tarragon ginger thyme	poached marinière grilled	cream bearnaise mango	apricot pear