

CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2021



Dedicated to our visionary great grandfather, this cuvee of northern Rhône character is from our very best parcels of Roussanne and Viognier.

We started harvesting the whites in the last week of August, noting very low yields but with very good balance, and in particular, acidity well above average. This year, we're letting some of our white barrels go through malolactic fermentation, and I am convinced that 2021 will be a great year for whites.

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

Varietals: 60 % Roussanne, 25% Viognier & 15% Grenache Blanc

Vinification:

- certified organic farming with particular attention to soil health and regenerative agriculture
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- manual harvest with sorting at the cusp of maturity
- natural yeast fermentation in French oak barrels of 500L without addition of SO₂
- aging during 8 months on total lees with batonnage through Christmas
- blending & bottling in June

Tasting Notes :

- *Appearance* : beautiful golden color with greenish glints
- *Nose* : filled with scents of lime-tree, anise, apricot and toasted almond
- *Taste*: full bodied, with scents of candied fruits and acacia. The lush finish is sustained by fresh wooded notes.

Aging potential: enjoy now or cellar for 8 to 10 years.

Accolades :

95 pts – Jeb Dunnuck 2023

90 pts- Guide Bettane & Desseauve



Food & Wine Pairing: serve at 55°F (13°C)

cheeses	meats	sea	garden	herbs	method	sauces	desserts
cantal	fowl	salmon	leeks	saffron	poached	beurre blanc	frangipane
comté	veal	pike perch	fennel	ginger	roasted	thermidor	
	rabbit	monkfish	carrots	curry	grilled	roasted garlic	