

CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2022



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 second week of August, making it the earliest harvest in our history. Given the weather conditions, we were pleasantly surprised by moderate sugar richness and balanced acid content. Thanks to our favorable maritime microclimate, the grapes retained a very fresh fruitiness, which we chose to preserve through fermentations with indigenous yeasts, without adding sulfites. We also decided to limit the aging on lees and to do rapid clarifications after fermentation to maintain fresh and airy palates.*

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

Varietals: 60 % Roussanne, 20% Grenache Blanc, 20% Viognier

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 : 94 pts – Jeb Dunnuck 2023

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	