

## CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2024



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

*A wet end to winter fully replenished the soils, and the warm, rainy spring encouraged vine growth. The arrival of a late summer with cool nights, the absence of significant water stress, and refreshing sea breezes allowed slow grape ripening and preserved acidity. The 2024 vintage thus stands out for its superb balance and fresh maturity.*

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

**Varietals:** 80 % Roussanne, 10% Clairette, 10% Viognier

### Vinification:

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

### Tasting Notes :

- o *Appearance* : beautiful golden color with greenish glints
- o *Nose* : filled with scents of lime-tree, anise, apricot and toasted almond
- o *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.

**Distinctions :** 95 pts – Jeb Dunnuck

**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	

CHÂTEAU DE  
NAGES

email: [info@chateaudenages.com](mailto:info@chateaudenages.com) - [www.chateaudenages.com](http://www.chateaudenages.com)  
Chemin des Canaux - 30132 Caissargues - tel: +33 (0)4 66 38 44 30