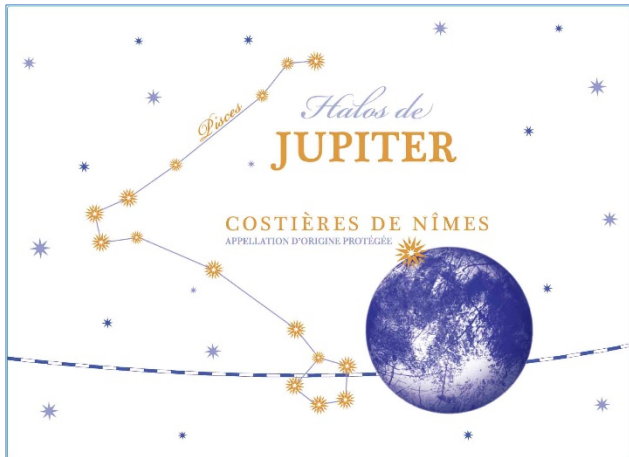


Halos de JUPITER

Costières de Nîmes Blanc 2025



Costières de Nîmes, Rhône's most southern appellation, is located near the sea. It benefits from cool maritime breezes which bestow the wines with freshness and elegance.

This vibrant blend balances richness and purity, with aromas of pear and citrus zest complementing a palate of honey and green apple. Its lively, elegant finish enhances flavors. Versatile, it elevates any meal with its complex, refreshing character, perfect for pairing with fish, seafood, Asian fare, and grilled vegetables.

Vineyard

From vineyards of « Grès », rolled Rhône pebbles and red clay - 50% Grenache, 30% Roussanne, 10% Viognier, 10% Clairette. – AOP Costières de Nîmes

Harvest

Harvest takes place at the cusp of maturity in order to preserve acidity.

Winemaking

The grapes are destemmed but not crushed.
Skin contact for 12 hours at cold temperature to maximize aromatic expression.
Gentle extraction through pneumatic pressing.
Refrigeration to 12°C and kept on its coarse lees for 5 days
Fermentation at 16°C and 18°C
Aging on fine lees for 3 months
Blending, fining and gentle filtration before bottling.

Aging

Enjoy this wine now or cellar for up to 3 years.

Production: 40.000 bottles