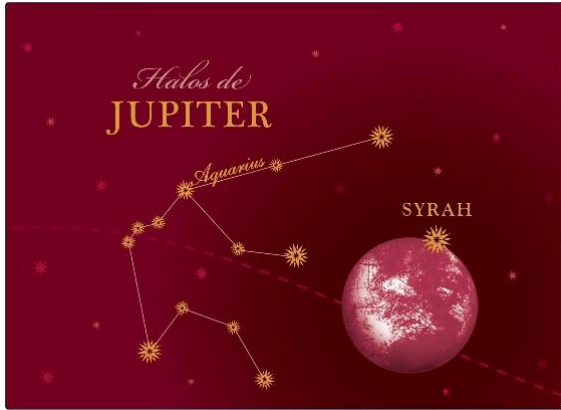


Halos de JUPITER

Syrah 2023



Located where the Rhône River meets the Mediterranean, Costières de Nîmes' proximity to the sea confers bright and elegant wines. A forgotten terroir with a beautiful expression of Syrah.

Inspired by northern Rhône crus, we graced this Syrah with a bit of whole-cluster Mourvèdre. Its fleshy mouthfeel and bright aromas will accompany a wide range of food.

Vineyard

90% Syrah & 10% Mourvèdre planted on Quaternary Rhone river deposits called "Grès". Cool sea breezes during the summer temper the heat and allow for a very fresh fruit definition. AOP Costières de Nîmes.

Harvest

Manual harvest with sorting.

Winemaking

The uncrushed fruit, consisting of 50% whole clusters and 50% whole grapes, is transferred by gravity into stainless steel vats. Gentle extraction is achieved through manual "pigeage," and fermentation temperatures are maintained at 26°C (79°F) over approximately 5 weeks. Each varietal spends 6 months aging in concrete vats. Blending occurs at the end of this aging process, and the wine is bottled without fining and with minimal filtration.

Aging

You can enjoy this Syrah now, or cellar it for up to 4 years to allow it to fully develop its character.

Distinctions

Jeb Dunnuck - 89-91 pts- "The 2023 Costières De Nîmes Syrah is the same blend as the 2022, yet it's a slightly fresher, richer example. Ripe red and black fruits, peppery herbs, violets, and some subtle bouquet garni notes all shine here, and it's medium-bodied, with a ripe, rounded mouthfeel and fine tannins."