

CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2015



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

The 2015 vintage's wet spring and hot summer gave us beautifully concentrated grapes. The resulting wines are very aromatic, dense, with a fine length.

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

Varietals: 64 % Roussanne, 20% Viognier & 16% Grenache Blanc

Vinification:

- certified organic farming with particular attention to soil health
- 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
- 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.

Accolades:

93 – Robert Parker’s Wine Advocate 2017

92 - “Smart Buys” – Wine Spectator

90 – Wine Enthusiast

Aging potential: enjoy now or cellar and taste the wine again in 8 years

Food & Wine Pairing: serve at 55°F

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	

