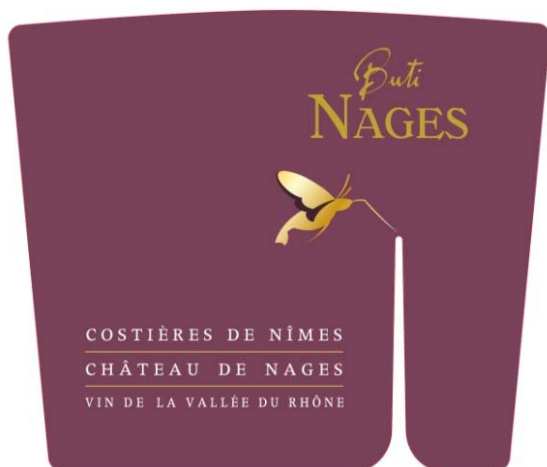


ButiNAGES - RED - 2015



ButiNAGES (which means “gather nectar”) is a metaphor that describes both the style of this wine as well as our vineyard approach that allows us to achieve it. Issued from our younger vineyards, but receiving the same attentiveness as our other cuvées, here’s a truly hedonistic wine.

We favor the purity of a crisp fruit and a soft mouthfeel when crafting this fresh, easy-drinking “crowd pleaser.” Unoaked, elegant and lush, it’s perfect with Mediterranean cuisine, grilled meats and roasted chicken.

Terroir : « Grès », rolled Rhône pebbles and red clay – AOC Costières de Nîmes

Varietals : 70% Grenache, 15% Syrah, 15% Mourvèdre

Vineyard and winery work :

- certified organic farming with particular attention to soil health
- vineyard floor management with resident vegetation and cover crops
- East side deleafing to enhance the health of the grape clusters
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- harvest at ideal maturity and single varietal vinification
- 100 % destemming without crushing in order to keep only the whole berries
- cold temperature maceration for 48 hours for extraction of primary aromas
- temperature controlled fermentation at 22 – 24°C
- gentle extraction and static maceration for two weeks
- blending and aging on lees in vats for 6 months
- light filtration before bottling (slight deposit possible)

Tasting notes :

- *Appearance* : deep brilliant garnet
- *Nose* : vivid red fruit bouquet (cassis & raspberry), violet, soft spices and toasted notes
- *Taste* : ample and velvety, it opens with intense fruit, pepper and licorice aromas followed by a soft & refreshing finish

Aging Potential : enjoy now or cellar for up to 5 years

Food & Wine Pairing : serve at 62°F (16°C). A food friendly red



cheese	meat	seafood	garden	herbs	method	sauces	desserts
pecorino	veal	tuna	ceps	rosemary	roasted	tomato	chocolate
banon	sausage	sardines	spinach	clove	sautéed	fig	chestnuts
camembert	duck	anchovies	peas	basil	grilled	pepper	