

CHÂTEAU DE NAGES – CUVÉE JT– WHITE – 2019



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

I have to admit that we feared the worst... but despite unusual weather conditions, we came out smiling with a slightly smaller crop than 2018 but of excellent quality, proof yet again that our terroir is well suited for grape vines, and the incredible resilience of that plant.

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

Varietals: 70 % Roussanne, 20% Viognier & 10% Grenache Blanc

Vinification:

- certified organic farming with particular attention to soil health and regenerative agriculture
- 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 without addition of SO₂
- 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 pts – *Jeb Dunnock*

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 | |

CHÂTEAU DE
NAGES

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