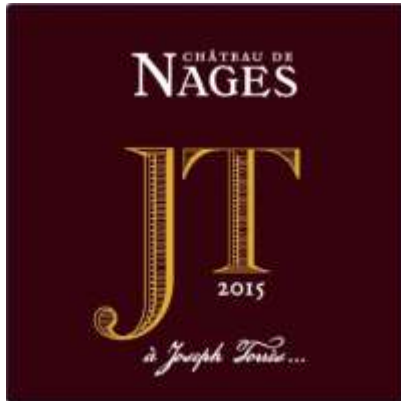


CHÂTEAU DE NAGES – CUVÉE JT – RED – 2015



Dedicated to our visionary great grandfather, this cuvee of northern Rhône character is from our very best parcels of Syrah lifted by a touch of Mourvèdre.

The 2015 vintage started off with beautiful weather, and during the harvest we had to dodge our share of storms. The warm August nights gave berries of wonderful phenological ripeness, but a tad lacking in color. The wines are ample, with ripe fruit and a hedonistic balance.

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

Varietals: 95% Syrah & 5% Mourvèdre

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
- 2/3 whole cluster and 1/3 whole berries without adding SO₂
- cold pre-fermentation maceration for 5 days
- native yeast fermentation at 24°C and a warm maceration (28°C) for 20 days to round off tannins
- aging in French oak of half of the volume and in cement tank of the rest for 12 months
- blending and bottling without filtration (deposits probable)

Tasting notes:

- *Appearance* : a deep, almost black, garnet
- *Nose* : complex bouquet of dark berry fruit with accents of violet, pepper and smoke
- *Taste*: medium body with velvety tannins. The long finish lingers with spices, mineral notes and freshness.

Accolades:

94 – *Jeb Dunnuck*

91 – *Robert Parker’s Wine Advocate*

Aging potential: enjoy now or cellar for 10 to 12 years.

Food & Wine Pairing: decant one hour before serving at 65°F (16-18°C)



cheeses	meats	garden	herbs	method	sauces
parmesan	lamb	mushroom	cumin	stew	4 spices
cheddar	beef	celery root	star anise	roast	wine
hard sheep	game	fennel	rosemary	braised	tomato