

CHÂTEAU DE NAGES - VIEILLES VIGNES – WHITE – 2017



This magical terroir gives naturally exuberant wines. Our family works this land to privilege its wines' freshness and balance. Its Rhone signature recalls the most prestigious appellations in the southern part of our beautiful valley.

If last year I swore that 2016 was for me the best vintage of my career, my sense is that 2017 might just be even better, even for a tiny harvest: intense color, beautifully fresh fruit, ample mouthfeel, and fine grained tannins -- all with a resolutely hedonistic signature.

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

Varietals : 45% Grenache Blanc, 25% Roussanne, 20% Viognier, 10% Clairette

Vinification :

- certified organic farming with particular attention to soil health
- at veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation clusters)
- manual harvest with sorting
- cold stabulation on lees for 5 days with batonnage and partial racking
- native yeast fermentation in old barrels for the Roussanne and Bourboulenc, in cement tank for the Grenache and the Clairette
- aging on total lees during 8 months, 50% barrels, 50% concrete vats

Tasting notes:

- *Appearance :* beautiful bright yellow with green highlights
- *Nose :* notes of ripe yellow fruits (peach, pear, pineapple), flowers (acacia and rose), and vanilla
- *Taste:* silky attack, with volume and fruity richness. Long dynamic finish with a touch of salinity

Accolades:

92 pts – Robert Parker’s Wine Advocate

90-92 pts – Jeb Dunnuck

Selection – RVF Millésime 2017

Aging Potential: enjoy now or cellar 3 years

Food & Wine Pairing: serve at 55°F (10°-12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
fresh goat laguiole	chicken turkey veal	calamaris monkfish turbot	leeks asparagus avocado	tarragon ginger thyme	poached marinière grilled	cream bearnaise mango	apricot pear