

## CHÂTEAU DE NAGES – VOX– RED – 2017



*In 2014, an archaeology institute unearthed the remains of a Gallo-Roman vineyard under our very best parcel. There, gazing right back at us, was the two-thousand-year-old heritage upon which we build our future. Our family couldn't resist giving these vines free-rein to express their legacy terroir. This bottle is their voice. Through it, their Roman ancestors whisper.*

*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 – AOP Costières de Nîmes – Certified Organic

**Varietals:** 60% Grenache, 20% Syrah & 20% 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
- ½ whole cluster and ½ whole berries without adding SO<sub>2</sub>
- cold pre-fermentation maceration for 5 days
- native yeast ferment at 24°C and a warm maceration (28°C) for 20 days to round off tannins
- aging in French 500L barrels for 18 months
- blending and bottling without filtration (deposits probable)

### Tasting notes:

- *Appearance* : a deep garnet with violet highlights
- *Nose* : complex bouquet of dark berry fruit with accents of spice box and garrigue.
- *Taste*: rich yet dynamic with velvety tannins. The long finish lingers with soft spices and mineral notes.

### Accolades :

(93-95) pts – *Jeb Dunnock*

**Aging potential:** enjoy now or cellar for 15 to 20 years.

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



cheeses	meats	garden	herbs	method	sauces
Alsatian munster	lamb	cepes	paprika	grilled	mushroom
cheddar	beef	red peppers	star anise	roast	red wine
Pont l'Evêque	game	fennel	rosemary	braised	onion gravy