

Gourmandi NAGES



In search of truly refreshing wines of pleasure, we've done away with the limitations of appellations and modern enology. These wines are organic, moderate in alcohol, fermented with native yeast, minimally sulfured, non-vintage, and bottled as Vin de France for greater Liberty!

By interrupting fermentation, we've crafted a truly hedonistic, lively wine at 10% alcohol and a hint of residual sugar. A marvellous wine for aperitif, Asian fare and even dessert, it is remarkably balanced and retains a wonderful freshness.

Terroir : clay and limestone – Vin de France

Varietals : Viognier, Roussanne and Colombard

Vinification :

- harvest at peak maturity with 100% destemming in order to conserve only the whole berries with no addition of SO₂
- cold skin contact for 12 hours to maximize primary fruit
- fermentation at low temperature
- tangential (crossflow) filtration to interrupt fermentation with about 50 grams of residual sugar and 10% alcohol
- bottling in October

Tasting Notes :

- *Appearance :* a golden weave stitched with green highlights
- *Nose :* a love affair between apricot and tangerine
- *Taste :* a happy marriage filled with refreshing, crisp fruit

Accolades :

Silver Medal – Concours Anivin de France 2018

Aging Potential: enjoy now



Food & Wine Pairing: serve around 45°F (8-10°C)

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
gorgonzola	foie gras	spicy sushi	squash	star anise	stir fry	caramel	pears
roquefort	white	shrimp	carrots	mint	sautéed	fruit salsa	sorbets
maytag	sausage		quince		raw	chocolat	citrus salad