

CHÂTEAU DE NAGES - VIEILLES VIGNES – WHITE – 2019



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.

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 - AOC Costières de Nîmes – Certified Organic

Varietals : 45% Roussanne, 25% Grenache blanc, 25% Clairette & 5% Viognier

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

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	chicken	calamaris	leeks	tarragon	poached	cream	apricot
laguiole	turkey	monkfish	asparagus	ginger	marinière	bearnaise	pear
	veal	turbot	avocado	thyme	grilled	mango	