

NAGES – EXTRA BRUT– ZÉRO DOSAGE



On north-facing slopes and sustained by a soil of large rolled pebbles, our Grenache Blanc expresses itself with great finesse, amplitude and amazing freshness. We had the crazy idea of vinifying a small part of it into a sparkling wine which we bottled with zero dosage. Its purity and elegance will surprise you.

Issu de vignes conduites en agriculture biologique

Terroir: « Grès », rolled pebbles from the Rhône over red clay rich in iron - Vin de France - Certified Organic

Varietals: Grenache Blanc

Vinification:

- certified organic farming
- manual harvest with sorting
- direct press in absence of oxygen to preserve the acidity & aromatics
- indigenous yeast ferment
- aging on lees with batonnage during 6 months
- "prise de mousse" in cellar maintained at 15°C.
- bottling with a zero dosage

Tasting Notes:

- *Appearance* : Yellow with golden-green highlights
- *Nose* : aromas of white flowers give way to fresh fruits scents of pear and passion fruit.
- *Taste* : Wonderfully balanced and fresh, with a lively, lingering finish.

Aging Potential: enjoy now or cellar 5 years

Food & Wine Pairing: serve between 45° and 48°F (10° – 12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
brie	veal	shrimp	lemon	ginger	raw	cream	fruit tart
comté	foie	oysters	truffles	thyme	baked	butter	shortbread
mascarpone	gras capon	scallops	asparagus	basil	grilled	mushroom	macarons

CHÂTEAU DE
NAGES

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