

CHÂTEAU DE NAGES - HERITAGE – RED – 2022



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.

Still under lees, this year's reds display beautiful dark and intense colors, very fresh fruits with a lot of finesse. The mastery of blending and aging will be crucial to express the essence of a vintage that I believe will be highly appreciated for its accessible nature, more moderate alcohol, and beautiful freshness.

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

Varietals : 60% Grenache, 25% Mourvèdre & 15% Syrah

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
- 1/3 whole cluster and 2/3 whole berries without adding SO₂
- fermentation with native yeasts at 24°C and a warm maceration (28°C) for 20 days
- aging in French oak of 1/4 of the volume and in cement tank for the rest for 12 months

Tasting notes :

- *Appearance* : brilliant garnet
- *Nose* : lavish, complex array of ripe red berries (raspberry, cherry), pepper, oriental spices and aromatic herbs
- *Taste* : rich and balanced with a fine tannic grain, it reveals spices, licorice and minerality in a long elegant finish

Accolades :

93 pts – Bettane & Desseauve

91 pts – Wine Enthusiast

Aging potential : enjoy now or cellar for 5 to 8 years.

Food & wine pairing : Serve at 60°F (16°C). Feel free to decant one hour before serving.



cheeses	meats	garden	herbs	method	sauces	desserts
cheddar	lamb	mushrooms	thyme	stew	red fruit	chocolate
ewe's	beef	lentils	mint	roast	wine	
munster	game	red peppers	rosemary	grill	tomato	