

CHÂTEAU DE NAGES – VOX– BLANC – 2024



VOX is a small-production cuvée, attentive to the lived history of our oldest vines, rooted in an ancient Roman vineyard. In both white and red, Clairette and Carignan shape wines that run counter to the Southern Rhône, yet remain deeply anchored in the memory of our region. Luminous, airy wines, conceived with minimalism, that resonate more than they impose.

After a dry winter, abundant rainfall replenished the soils and allowed for even budbreak. Spring was humid and unsettled, encouraging balanced vine growth despite high disease pressure.

Summer then set in more calmly, with warm days tempered by

marine breezes and cool nights—ideal conditions for slow, steady ripening. Harvest began on August 25. The white wines stand out for their clear, expressive aromatics, supported by vibrant freshness and precise acidity.

Terroir : « Grès », rolled pebbles from the Rhône over red clay rich in iron - AOC Costières de Nîmes – Certified Regenerative & Organic Agriculture

Cépages : 95% Clairette et 5% Grenache Blanc

Vinification :

- before veraison, manual pass to remove lateral shoots and “grapillons” (2nd generation grape clusters)
- manual harvest with sorting at the cusp of maturity
- natural yeast fermentation in French oak barrels of 500L without addition of SO₂
- aging during 8 months on total lees with batonnage through Christmas
- blending & bottling in June

Tasting Notes :

White flowers, quince, and fresh almond appear first, accompanied by subtle toasted and brioche notes, barely hinted at. On the palate, everything is precise and luminous, with a stony, chalky texture, almost crystalline. A wine that unfolds with time, rewarding patience and attention.

Distinctions : 94 pts – Jeb Dunnock

Aging potential: Can be enjoyed now or cellared for 10 to 15 years.



Accords Mets/Vin :

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
vacherin	capon	rockfish	pumpkin	saffron	poached	cream	lemon meringue
beaufort	rabbit	halibut	leeks	coriander	sautéed	seafood	nougat
fresh goat	chicken	shrimp	apricots	sage	grilled	tamarind	