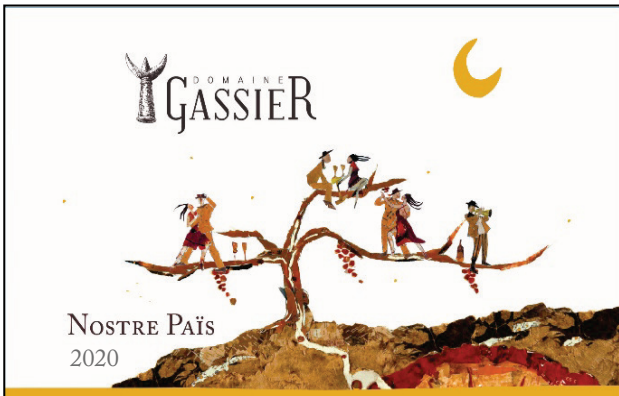


NOSTRE PAÏS RED 2020



This wine expresses our search for elegance, purity and minerality. We chose the complexity of a blend of five grape varieties produced on our most calcareous soils, rather than an elevage marked by barrels.

In 2020, the reds are very colorful, with fresh aromatics, sometimes enhanced with a touch of herbal spice due to our use of whole-cluster, and wonderful depth and texture. The palate is more about elegance than about power and the grain of tannins is very fine.

Terroirs: “galets” on iron rich clay; limestone on beds of “safres” and chalk - AOP Costières de Nîmes – Certified Organic

Varietals: 60% Grenache, 20% Mourvèdre, 15% Syrah & 5% Carignan

Vinification:

- certified organic farming
- selection of parcels of old vines with naturally small yields on both calcareous soils and “Grès” (rolled pebbles from the Rhône over red clay rich in iron)
- manual harvest with sorting - 1/3 whole cluster and 2/3 whole berries without adding SO₂
- long gentle infusion with manual punching down of the cap
- 12 month barrel aging in 2-to-3-yr-old French oak during 6 months for 50% of the volume in the presence of malolactic lees and in concrete tank for the rest
- blending and bottling without filtration in the spring (deposits probable)

Tasting Notes:

- *Appearance:* deep red with violet highlights
- *Nose:* pure and complex, the black fruit, cherry, and hot stones, are released with a bit of aeration
- *Taste:* the dense & velvety body fills the palate and reveals notes of cacao, dried herbs and pencil lead. The fresh and fruity finish is heightened by mineral notes and fine tannins.

Accolades:

91-93 pts – *Jeb Dunnuck 2022*

Aging Potential: enjoy now or cellar up to 5 years

Food & Wine Pairing: serve around 60°F (16° - 17°C)

| cheeses | meats | garden | herbs | method | sauces | desserts |
|---------------|-------|--------------|----------|---------|----------|----------------|
| reblochon | veal | ratatouille | chervil | roast | tomatoes | dark chocolate |
| Pont l'Evêque | lamb | red currants | rosemary | braised | mushroom | praline |
| St Marcellin | duck | white beans | paprika | grilled | porto | |

