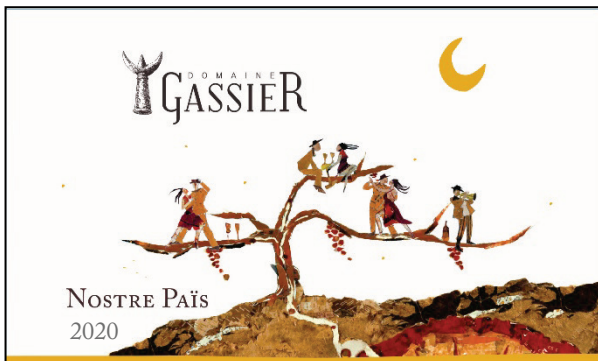


# NOSTRE PAÏS WHITE 2020



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 elevation marked by barrels.

In 2020, the whites and rosés were tense, particularly the Grenache. Roussanne and Viognier are very sprightly and don't have the usual opulence. Lots of elegance and balance! 2020 is a vintage focused on freshness with almost Burgundian accents.

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

**Varietals:** 65% Grenache blanc, 20% Clairette, 7,5% Viognier & 7,5% Roussanne

**Vinification:**

- certified organic farming
- manual harvest with sorting
- direct press in absence of oxygen to preserve the acidity
- indigenous yeast ferment
- aging on lees during 8 months, 1/2 the volume in French oak & 1/2 in cement tank

**Tasting Notes:**

- *Appearance:* the pale yellow color tinted in green announces a wine with a great deal of freshness and purity
- *Nose:* the complex nose reveals floral and mineral notes with accents of fresh citrus fruits
- *Taste:* lively and fresh, the aromas of flowers and white fruits, blends with flint. The very soft finish evinces a great deal of minerality.

**Accolades:**

90 pts – *Jeb Dunnock 2022*

**Aging Potential :** enjoy now or cellar 3 years

**Food & Wine Pairing:** serve between 50° and 55°F (10° – 12°C)



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	

