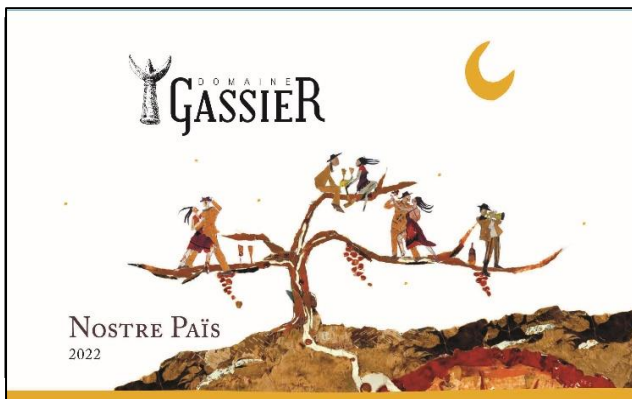


## NOSTRE PAÏS WHITE 2022



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

We were pleasantly surprised by moderate sugar levels and balanced acidity. Thanks to our favorable maritime microclimate, the grapes retained very fresh fruitiness that we chose to preserve through native yeast fermentations, without the addition of sulfites. We also decided to limit lees aging and conduct quick cleanings after fermentation to maintain fresh and airy flavors.

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

**Varietals:** 80% Grenache blanc, 15% Clairette, 5% Viognier

### 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, ½ the volume in French oak & ½ 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.

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

**Accolades :** 91 pts – *Jeb Dunnock 2023*

**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	



Mas de Nages - Chemin des Canaux - 30132 Caissargues - tel: +33 (0)4 66 38 44 30  
 info@domainegassier.com - www.domainegassier.com