

LOU COUCARDIÉ WHITE 2014



I wanted to make a great cuvée, unique and original, that married my ideal for wine and the potential of my terroirs and their varieties. Resolutely Mediterranean by its spices and the ripeness of its fruit, like a truffle, it is at once powerful and subtle, and resembles nothing else!

The cool nights of 2014's late summer were key to protecting the acidity of our grapes. Mainly from the terroir of Bech, rich in limestone and facing the marshes of the Camargue and the Mediterranean, this dense white wine demonstrates a minerality (even a salinity) and a surprising ethereal quality.

Terroirs: "galets" and sandy limestone over beds of "safres" and chalk - AOC Costières de Nîmes

Varietals: 50% Roussanne, 30% Grenache Blanc & 20% Viognier

Vinification:

- o selection of parcels of old vines with naturally small yields
- o manual harvest with sorting
- o skin contact maceration at cold temperature
- o fermentation in French oak barrels (500L)
- o aging on lees with bâtonnage for 9 months
- o partial malolactic fermentation
- o One single bottling run without filtration

Tasting Notes:

- o *Appearance:* its beautiful robe mingles deep gold and green hues
- o *Nose:* the powerful display of complex aromas is layered with a multitude of surprising scents: white flowers, beeswax, sweet spices, star-anise, violet, and vanilla
- o *Taste:* the incredibly dense body, both soft and rich, delivers fully ripe fruits flavors. The finish is an aromatic bounty that offers a delicate harmony that you will long remember.

Accolades :

91+ – Jeb Dunnuck, *Robert Parker's Wine Advocate*

Aging Potential: enjoy now or cellar 5 years

Food & Wine Pairing: serve at 55°F (12°C)

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
aged Salers	rabbit	lobster	truffles	tarragon	stir fry	scallion	pears
truffled goat	veal	scallops	cabbage	star anise	sautéed	balsamic	gingerbread
	pork	swordfish	spinach	ginger	raw	sésame	dried fruits



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