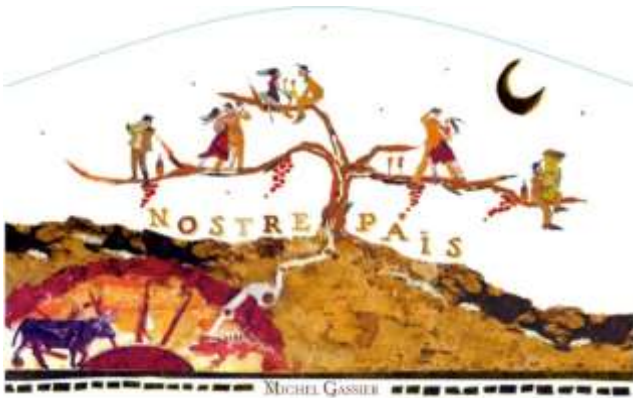


NOSTRE PAÏS RED 2015



This cuvée represents our search for elegance, purity and mineral/terroir expression. We privilege the complexity of our terroir, grape ripeness is not pushed to the outer limits, sorting is drastic, oak aging is kept to a minimum, and blending includes all 5 varieties of our appellation.

The 2015 vintage started off with beautiful weather, and during the harvest we had to dodge our share of storms. The warm August nights gave berries of wonderful phenological ripeness, but a tad lacking in color. The wines are ample, with ripe fruit and a hedonistic balance.

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

Varietals: 45% Grenache, 25% Syrah, 15% Carignan, 10% Mourvèdre & 5% Cinsault

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:

93 pts – *Jeb Dunnuck*

91 pts – *Robert Parker’s Wine Advocate*

16/20 – *Revue des Vins de France*

14,5/20 – *Bettane & Desseauve 2019*

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	

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