

# NOSTRE PAÏS WHITE 2016



This cuvée represents our search for elegance, purity and mineral/terroir expression. We've chosen the complexity of a blend of five varietals from our most calcareous soils while keeping oak aging to a minimum.

The 2016 vintage was characterized by a wet spring and a hot summer with cool nights that fostered freshness. The whites of this vintage are full and aromatic with a brightness and much balance.

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

**Varietals:** 40% Grenache blanc, 30% Roussanne, 20% Clairette, 5% Viognier & 5% Bourboulenc

**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.

**Accolades:**

- 92 – *Jeb Dunnuck*
- 91 – *Robert Parker's Wine Advocate*
- 90 – *Wine Enthusiast*
- 16/20 – *Bettane & Desseauve 2019*
- 14/20 – *Sélection RVF Millésime 2016*

**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	

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