

Appellation: AOP Costières de Nîmes - 2016.

Blend: 40% Syrah, 30% Grenache, 20% Mourvèdre, 10% Carignan.

ABV: 13.5%

Soil: Villafranchian rounded pebbles ("galets roulés" in French), climate influenced by the proximity of the Mediterranean sea.

Winemaking: Mechanical harvest. Parcel selection. Traditional vinification in concrete tanks. Partially destemmed grapes. Regular pumping-over during fermentation. Controlled temperature between 25-27°C for 30 days.

Color: Deep garnet colour.

Nose: The nose reveals aromas of red berries and sweet spices.

Palate: Powerful and fleshy wine with a beautiful finesse intimately linked to those aromas of fruits. The touch on the palate is delicate..

Serving temperature: 16°C

Preservation: 5 years.

Food pairing: It will ideally pair with a roasted kidney, a creamy polenta with black olives and mustard sauce.

Additional details: The estate produces ambitious wines, both in Costières de Nîmes and Vin de Pays d'Oc. A large proportion of noble grape varieties can produce deep, fleshy and rich wines.



A wine collection created by Jérôme Nutile – Cuvée Bistr'au

These first cuvées are designed and created by the famous Chef Jérôme Nutile. Meilleur Ouvrier de France and Michelin starred chef. Jérôme Nutile, is a true ambassador of the local products from Provence.

With this vintage, Wines and Brands wants to highlight the French chef and his "savoir-faire". We all talk about food and wine pairings but what better than a wine created by the Chef himself to achieve the best possible agreements.

The Chef Jérôme Nutile has imagined a second vintage thought for the bistronomic cuisine. Delicate and elegant these tree gourmet wines from Languedoc Roussillon and Nîmes Costières are both excellent food wines and perfect for all these other casual live moments.