



AB
AGRICULTURE BIOLOGIQUE
EN CONVERSION

Château Roustan, AOC Costières de Nîmes, Rouge, 2019

AOC Costières de Nîmes, Vallée du Rhône, France

The Estate covers 70ha in the heart of the Costières de Nîmes appellation. The family-owner has a long lasting commitment towards sustainable viticulture.

PRESENTATION

Located on the southern slopes of the Costières de Nîmes area, this property was created by monks in the 12th century. After the French Revolution, the Castillon family bought the estate and still owns the property nowadays. Committed towards sustainable viticulture for decades, the vineyards are "High Environmental Value" certified and is currently converting to Organic agriculture.

TERROIR

Terroir enriched with Durancian pebbles accumulated during the Quaternary era.

IN THE VINEYARD

Average age of the vines: 25 years

WINEMAKING

Cooling of the harvest. Cold maceration for 3 days. Temperature controlled fermentation, load shedding, microbubbling.

VARIETALS

Mourvèdre 40%, Syrah 30%, Grenache noir 30%

TASTING

Garnet color. Notes of red fruit, spice and liquorice. To be served slightly refreshed to exude a long and warm mouth with soft tannins.

FOOD PAIRINGS

Red meat (prime rib, lamb chop with Provence herbs), small game birds, farm cheese.



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