



Château Roustan, Costières de Nîmes Organic Rosé, 2023

AOC Costières de Nîmes, Vallée du Rhône, France

PRESENTATION

Located on the heights of the southern part of the Costières de Nîmes appellation, this property was created by a community of monks in the 12th century. It became a wine estate after the French revolution and is owned for 4 generations by the Castillon family. It is certified "Organic" since 2020 & is now converting to biodynamic practices.

THE VINTAGE

A relatively wet spring allowed us to get through the summer without water shortages, despite very dry and hot weather in July and August. A milder weather in September allowed for the harvest of well-ripened grapes in a very satisfactory sanitary condition.

TERROIR

South-facing exposure, overlooking the Camargue. The maritime microclimate preserves the freshness of the wines while enhancing the aromatic range of the grape varieties. The clay and limestone soils are covered with rounded pebbles accumulated during the Quaternary period.

WINEMAKING

Harvest at the coolest hours of the day. Cooling of the grapes when they arrive at the cellar. Direct pressing and fermentation at controlled temperatures.

VARIETALS

Grenache noir 50%, Cinsault 50%

Contains sulphites.

SERVING

10-12°C

TASTING

Bright pink color. Intense red fruits on the nose and in the mouth. Fresh final.

FOOD PAIRINGS

Aperitif, BBQd, spicy and exotic cuisine.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

89/100

"A mellow, straightforward and fruity blend of 50% cinsault and 50% grenache, this shows notes of apricots, peaches and dried orange peel. It's medium-bodied with a refreshing character. Supple and fluid. From biodynamically grown grapes with Demeter certification."

James Suckling, 30/04/2024



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