

Ch l'Ermite d'Auzan Costieres de Nimes

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Costieres de Nimes

CEPAGE: 40% Mourvedre, 40% Syrah, 20% Grenache

WINEMAKING: Cooling of the harvest. Pre-fermentation period of 3 days. Delestages (rack and return) and thermo-regulated fermentation.

ALCOHOL BY VOLUME: 14.0%

THE STORY

The Castillon family has already been pacing this terroir for 4 generations. We are located on the South side of the Costières de Nîmes, facing Camargue and the Mediterranean Sea, which brings our wines delicacy and originality. Being environmentally responsible is the first commitment of "Château l'Ermite d'Auzan". We share the values of organic farming and got our certification in 2020. With Tanguy's arrival, we decided to go further and begin biodynamic farming, permaculture and the production of our own inputs. Today we are heading to biodynamic farming methods and permaculture. This is our gift for the next generations: make our vineyard and our planet cleaner and healthier.

THE ADJECTIVES

OVERALL: Thirst-quenching & supple

AROMAS / FLAVORS: Rich, ripe red and black fruits with black pepper and warm baking spices

MOUTHFEEL: Full with ripe softness

THE SELLING POINTS

AWARDS: 90pts Wine Spectator

SUSTAINABILITY: Certified Organic, Certified Sustainable, Vegan, Biodynamic In Practice

PAIRINGS: Barbecue, grilled lamb chops, mature cheeses

