

## PROFILE

Costières de Nîmes (which loosely translates to 'the slopes of Nîmes') sits at the nexus of the rocky hills of Provence and the sandy alluvial plains of the Camargues. Many of its areas feature the larger, flat, galets, the signature stones of Chateauneuf du Pape. Among the many value driven wines in the Langdon Shiverick portfolio, Chateau Saint Cyrgues stands out as offering very inexpensive product that punches well above its weight class. Located in Saint Gilles, which borders the Camargue region at the mouth of the Rhone River, Chateau Saint Cyrgues was built on the ruins of the Church of Saint-Cirice de Marge in 1654. Jean-Pierre Ferraud and his son Loic Ferraud now run the domaine, which has begun to practice 100% organic viticulture and vinification.

## SPECIFICATIONS

**Wine:** Costières de Nîmes Rouge

**Varietals:** 50% Grenache, 40% Syrah, 10% Marselan

**Appellation:** Costières de Nîmes AOC

**Exposure:** South

**Soil:** Clay and limestone pebbles

**Agricultural Method:** Organic

**Harvest:** Mechanical

**Vinification:** Destemming and crushing, then alcoholic fermentation at 22°C, for 10 to 15 days, with gentle and regular racking. Grapes are vinified and matured separately. Malolactic fermentation follows. Six month aging in stainless steel vats before blending and filtering.

**Tasting Note:** Ruby color, with blackcurrant and blueberry aromas, backed up by an attractively round mouth of red fruit and spices.

**Alcohol:** 13%

