

**LOCATION:**

France > Southern Rhône >
Costières de Nîmes

VARIETY:

60% Grenache, 40% Syrah

WINEMAKER:

Benoit Dardé



SCIENCE

ABV: 13.5%

SUGARS: < 1 g/l

TOTAL SO₂: 98 ppm

TOTAL ACIDITY: 3.54 g/l

Chateau Grand Cassagne Costières de Nîmes Rosé

EXPERIENCE

NAME: The name of the estate is derived from a local name, Cassagne, for a small Mediterranean oak tree.

CHARACTER: An aromatic and dry rosé of strawberry, fresh herbs, plum, and white pepper, a delicate and well balanced palate with minerality and texture.

ENJOY WITH: A versatile food wine for charcuterie and fresh cheese, seafood, Cajun flavors, or southern fried chicken. This wine handles a little spice very well.

BEST RESULTS: Serve chilled at 45-50° F.

EXPRESSION

FERMENTATION & EXTRACTION: Direct pressed and fermented with selected yeast.

ELEVAGE: Aged for a few months in steel tanks.

FINING & FILTERING: No Fining, filtered to remove fermentable yeast, vegan.

SULFUR: Sulfur added after pressing and at bottling.

SOURCE

FARMING: Certified HVE sustainable, Haute Valeur Environnementale (High Value environmental farming). Utilizing hormone confusion for insects, no insecticides.

LAND: A microclimate defined by its proximity to the southern marsh lands, the coolest area in the Southern Rhône on alluvial soils with large pebbles and granite rock.

VINE: Vines are 10 to 25 years old. Guyot and Cordon.

HARVEST AND PRODUCTION: Harvested with the help of machines, 7,500 cases produced.

