

**LOCATION:**

France > Southern Rhône >  
Costières de Nîmes

**VARIETY:**

45% Grenache, 45% Syrah,  
10% Mourvedre

**WINEMAKER:**

Benoit Dardé

**SCIENCE**

ABV: 13.5%

SUGARS: < 1 g/l

TOTAL SO<sub>2</sub>: 35 ppm

TOTAL ACIDITY: 3.68

# Chateau Grand Cassagne Costières de Nîmes Rouge

**EXPERIENCE**

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

**CHARACTER:** The aromatics are expressive with dark red fruits, black pepper spice, and earth. Classic syrah notes of bacon and soy sauce linger on a lean, medium bodied palate and dry finish.

**ENJOY WITH:** Anything grilled over an open flame: sausages, hamburgers, kabobs with chicken or steak, squash, peppers, and onion.

**BEST RESULTS:** Serve at 55-60° F, allow the wine to breathe or decant up to 30 minutes when under 3 years old.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Cold soak for 3 days, destemmed, fermented with selected yeast and 3 weeks maceration.

**ELEVAGE:** Aged for a few months in steel tanks.

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

**SULFUR:** Very small amounts (<5 ppm) added at fermentation, after MLF, 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 25 to 30 years old. Guyot and Cordon.

**HARVEST AND PRODUCTION:** Harvested with the help of machines, 3,500 cases produced.

