

# Costières de Nîmes Red

## Region

AOP Costières de Nîmes Rouge

## Winemaker notes

Viticulture in Costières de Nîmes was established in the 12th century, when the Abbey Saint Gilles du Gard began planting vines for wine production. Found lying between Nîmes and the Mediterranean, Costières de Nîmes is the most southerly of the Rhône valley's vineyards and, paradoxically, the coolest. A climate that makes its mark on the wines, characterised by a nice fruity palate and surprisingly refreshing potential.

## Viticultural Notes

Different soil types can be merged together; mixed silt and loess typical of the Costières and gravel from the Villafranchian era (pebbly terrain) with varying degrees of large pudding stones mixed with iron-rich clay-limestone subsoil.

## Vintage Notes

**2017 Vintage:** In many ways similar to 2015, the growing season was marked by dry, warm conditions. The spring was cool and dry, and the dry weather persisted through much of the summer. Some varieties suffered from coulure due to abrupt changes in weather conditions which naturally reduced yields. The dry conditions further reduced yields. Drought resistant varieties such as grenache and carignan fared well. Southern Rhône reds vary in quality by appellation, but in general they are densely structured, with ripe fruit and balanced acidities.

**2016 Vintage:** Like much of France, the vintage got off to a slow start, but the Southern Rhône was spared the devastating frosts that impacted many other regions throughout the country. Despite the gradual start to the growing season, warm weather arrived by summer and periodic rain storms kept drought stress at bay. Dry conditions continued through harvest, and temperatures began to cool off by mid September. Yields were generous and quality overall was very good. Wines are structured, with good concentration and fresh, fruit flavours.

Wine	Costières de Nîmes Red
Estate	Chateau de Montfrin
Varietal	60% Grenache, 20% Syrah, 20% Mourvèdre
Region	AOP Costières de Nîmes Rouge
Vine Age	25-40 years
Soil	Clay-limestone
Farming	Certified Organic
Fermentation	Grapes are vinified separately in temperature controlled stainless steel. Regular pumpovers with extent and frequency depending on each variety.
Aging	Stainless steel
Alcohol	13.5%

