

Grapes

Grenache  
Syrah  
Marselan  
Mourvedre

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

14.50%

Residual Sugar

less than 0.8 g/l

pH

3.81

Total Acidity

4.91 g/l

Drinking Window

2023 - 2025

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed

27/04/2024

# Costières de Nîmes

## Collection Bio Areca Rouge

### 2019

#### Winemaker Notes

Expressive on the nose, releasing notes of red fruit and sweet spices. Delicious on the palate, dominated by the notes of red fruits and the finish shows a fine touch of spice and liquorice, along with delicate silky tannins.

#### Vineyard

The soil is made up of pebbles on a sandy-clay matrix allowing the soil to build up water reserves which help the growth of the vine in this sunny, Mediterranean climate. The grapes are picked mechanically and at night to limit the oxidation of the juices.

#### Winemaking

The fully destemmed grapes are vinified in concrete tanks. Fermentation temperature around 25°C. Daily, gentle pumping over and 3-4 weeks maceration. Following malolactic fermentation (natural de-acidification), the wine is aged in concrete vats for 6 months.

#### Vintage

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

#### Food match

Grilled and Roasted Red Meats

Goes well with pesto beef carpaccio and parmesan

