

# Costières de Nîmes

## Collection Bio Areca Rouge

### 2020 6x75cl

#### Grapes

50% Grenache  
40% Syrah  
10% Mourvedre

#### Region/Appellation

AOP Costières de Nîmes

#### Alcohol by volume

15.00%

#### Residual Sugar

1 g/l

#### pH

3.74

#### Total Acidity

4.61 g/l

#### Drinking Window

2024 - 2027

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

27/07/2024

#### 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

The 2020 vintage was marked by the climatic extremes faced. A mild winter and good water availability saw budburst arrive 10 days earlier than 2019 followed by the triple threat of snow, frosts and intense heat. The vines were rejuvenated by May rains before navigating the intense summer heat that brought forward the harvest date. The resulting wines display elegance and a remarkable potential for ageing, showcasing depth, notable acidity and minerality.

#### Food match

Grilled and Roasted Red Meats

Goes well with pesto beef carpaccio and parmesan.