

Grapes

65% Grenache
35% Syrah

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

14%

Residual Sugar

1 g/l

pH

3.67

Total Acidity

4.85 g/l

Drinking Window

2025 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

02/05/2025

Costieres de Nimes

Collection Bio Areca Rouge

2022 6x75cl

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, the wine is aged in concrete vats for 6 months.

Vintage

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Goes well with pesto beef carpaccio and parmesan.