VIGNERONS PROPRIETES ASSOCIES

Saveurs du Temps Costières de Nîmes

Country:	France	Region:	Southern Rhone
Type:	Red	Varietal:	Blend - Syrah, Grenache
Format:	12 x 750ml		

BC	AB	SK	MB
+660977	+660977		+660977
Speculative	Open		PWS

TASTING NOTES

Colour:	Deep red with glints of purple.
Aroma:	Small red fruits such as raspberries and black currant.
Taste:	Ample and generous mouth-feel, medium finish.
Food:	Grilled red meats including lamb, veal and sausage; earthy mushroom dishes such as risotto.

AWARDS & ACCOLADES

OTHER INFO

The soils are highly typical of the appellation with large smooth stones from alluvial deposits from the Rhone and Durance Rivers on a clay limestone subsoil.
Grapes are harvested when ripe and de-stemmed immediately. Maceration lasts 18-20 days with perfect temperature control and careful extraction of the aromatic and polyphenolic elements (pumping over and delestage). When malolactic fermentation is complete, the wines are racked twice and blended. They are then left to mature for 8 months before being bottled.

INTERNATIONAL CELLARS INC

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