



CHÂTEAU
ST CYRGUES

PROFILE

Costières de Nîmes (which loosely translates to 'the slopes of Nîmes') sits at the nexus of the rocky hills of Provence and the sandy alluvial plains of the Camargues. Many of its areas feature the larger, flat, galets, the signature stones of Chateauneuf du Pape. Among the many value driven wines in the Langdon Shiverick portfolio, Chateau Saint Cyrgues stands out as offering very inexpensive product that punches well above its weight class. Located in Saint Gilles, which borders the Camargue region at the mouth of the Rhone River, Chateau Saint Cyrgues was built on the ruins of the Church of Saint-Cirice de Marge in 1654. Jean-Pierre Ferraud and his son Loic Ferraud now run the domaine, which has begun to practice 100% organic viticulture and vinification.

SPECIFICATIONS

Wine: Costières de Nîmes Muscat Sec

Varietals: 100% Muscat Petits Grains

Appellation: Vin de France

Exposure: South / north

Soil: Clay and limestone pebbles

Agricultural Method: Organic

Harvest: Manual

Vinification: Destemming, crushing, and soft pressing. Cold settling for 36 hours. Alcoholic fermentation for 15-20 days at a low temperature. Four months aging in stainless steel vats before filtering.

Tasting Note: Fresh nose of grapes, white flowers, and lychees. Perfect as an aperitif, with a seafood plater, or with grilled prawns.

Alcohol: 13%



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