

## PROFILE

Costières de Nîmes (which loosely translates to 'the slopes of Nimes') 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 Blanc

Varietals: Roussanne, Grenache Blanc, Viognier

**Appellation:** Costières de Nîmes AOC

Exposure: South

Soil: Clay and limestone pebbles

Agricultural Method: Organic

Harvest: Mechanical

**Vinification:** Gentle pressing, then cold settling for 36 hours Alcoholic fermentation at a low, controlled temperature for 15 to 20 days. No malolactic fermentation. Aged for four to six months on fine lees before bottling and filtration.

Alcohol: 13%



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