



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.



CHÂTEAU
SAINT CYRGUES

COSTIÈRES DE NÎMES
APPELLATION D'ORIGINE PROTÉGÉE
VIGNOBLES de la VALLÉE du RHÔNE



SPECIFICATIONS

Wine: Costières de Nîmes Rosé

Varietals: 80% Syrah, 20% Grenache

Appellation: Costières de Nîmes AOC

Exposure: South / north

Soil: Clay and limestone pebbles

Agricultural Method: Organic

Harvest: Mechanical

Vinification: Cold maceration for 36 hours, gentle pressing, alcoholic fermentation at 24°C, fermented for 15-20 days with soft and regular extraction, malolactic fermentation used. Cellar aged for 4-6 months before bottling and filtration.

Tasting Note: Light-bodied and fresh – bursting with notes of spring-time flowers, wild cherry, and raspberry. Pair with steamed vegetables and aioli.

Alcohol: 14.1%



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