



## Costières de Nîmes

Blend of Syrah, Grenache and Marselan this delightful wine is vinified at temperature controlled and aged in stainless steel tank for a minimum of 12 months to preserve all the expression of the fruit.

An authentic *Costières-de-Nîmes*, rich and balanced offering an expressive nose of black fruits with notes of black olive and pepper.

Its very fruity and silky mouth is enhanced by a fresh finish of eucalyptus and laurel notes.

Varietals	50% Syrah, 40% Grenache and 10% Marselan
Soils	Rolled pebbles called “grès”
Robe	Dark with purple hues
Nose	Blackberry jam, black olive and spices
Palate	Round with velvety tannins and a very fresh finish.
Serve	T° 16-17°C
Potential aging	4-5 years
Alcohol	14°

This wine is an excellent choice to accompany any grilled meat or spicy cuisine.