



LE SANG DES SEIGNEURS

Costières de Nîmes



Grenache and Roussanne are grown on the characteristic soils of the appellation covered by rolled river pebble stones named “grès”. Harvested at night or early morning, the berries are gently pressed and cold fermented under temperature controlled to keep the fruitiness. Aged on fine lees in stainless steel tank.

A rich and balanced white wine with a captivating nose with aromas of almonds, pear in syrup and notes of candied lemon. The mouth is full and fruity with a fresh finish.

Varietals	60% White Grenache, 40% Roussanne
Soils	Rolled river pebbles called “grès”
Robe	Bright clear yellow
Nose	Fruity with hints of almond, pear in syrup and candied lemon
Palate	Full, fruity and fresh on the finish
Serve	T° 10-12° C
Potential aging	Fresh and fruity in its youth it can be aged 5 or more years
Alcohol	13,5°

A perfect wine for aperitif and to accompany white meats, river fish, shellfish and cheeses.