





OF ROMAN ORIGIN, THE COSTIÈRES DE NÎMES VINEYARD IS ONE OF THE OLDEST IN EUROPE. IT IS AT THE JUNCTION OF OCCITANIE AND PROVENCE. ITS WINES WERE APPRECIATED BY THE GREEKS, THEN THE ROMANS, SERVED TO THE AVIGNON'S POPES AND HAVE BEEN EXPORTING SINCE THE XVI^o CENTURY.

TERROIR:

THE VINES ARE SITUATED ON A CLAYEY, CHALKY AND SANDY SOIL WITH LARGE STONES. THESE ONES KEEP THE WARM OF THE DAY AND RESTITUTE IT AT NIGHT.

GRAPES VARIETIES:

GRENACHE - SYRAH - CINSAULT

MATURING:

THE GRAPES VARIETIES BENEFIT FROM A TRADITIONAL VINIFICATION AT A CONTROLLED TEMPERATURE.

TASTING:

This Costières de Nîmes, with its ruby colour, offers a spicy and red fruits nose. The mouth is well balanced between the acidity and the richness of these tannins.

AGEING:

1 TO 2 YEARS

SERVING:

17°

Bouteille 75cl	Carton de 6 bouteilles		Palette Europe					
Bourgogne Tradition	Poids kg	Dim (cm) Lxlxh	Nb de bouteilles	Nb de cartons	Nb de Lits	Nb de Cartons / lit	Poids Kg	Dim (cm) Lxlxh
	8.12	25.5x17.2x30.8	630	105	5	21	853	120x80x165



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