



## Héritage **Family grown - Organic - AOP Costières de Nîmes**

Château La Tour de Béraud is named after the old fire tower from XIVth century that stands fiercely surrounded by the vines of our family estate. Located in the Southernmost appellation of the Rhône Valley: Costières-de-Nîmes, this tower reminds us of our tumultuous history and long-lasting tradition for great wines.

Starting 2500 years ago with the Volque people and then under the Roman empire, the vines have continuously been flourishing on our hills, making Costières-de-Nîmes the most ancient living vineyard in France. Then when the Popes reigned in Avignon in the XIVth century, the ledgers of their *Palace* show that most of the wine they bought was coming from our area (75%).

Positioned at the top of the plateau to warn of potential invasions, the tower has resisted against the Mistral wind and cool sea breezes at night, which grant to our wines their distinctive freshness.

### Winemaking

60 year old vines of Syrah are completed with Grenache and Mourvèdre. All organic. Winemaking is carried with no sulfites, with a gentle maceration for 3 to 5 weeks. The wine is aged 12 months in wooden barrels (60%) and 40% in vats, then 12 months in vats after blending to smoothen the tannins. Minimum amount of SO2 at bottling guarantees perfect stability through ageing. No fining, nor filtration.

### Sight

Deep ruby with purple hues

### Bouquet

Intense cherry and blackberry notes combined with juniper and black pepper

### Palate

Juicy and profuse, sharp tannins show its rocky origin. Finish is long and vibrant.

### Food Pairing

A wine to eat with, which pairs perfectly with cajun food, stews or a juicy T-bone. It also does very well with sautéed mushrooms, eggplant parmesan or an old cheddar. When possible decant half an hour before serving.





# COSTIÈRES DE NÎMES BLANC

## TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Costières de Nîmes
<b>Producer</b>	Château La Tour de Beraud
<b>Vintage</b>	2016
<b>Composition</b>	40% GRENACHE BLANC, 40% VERMENTINO, 10% ROUSSANNE, 10% VIOGNIER
<b>Certifications</b>	Organic
<b>Press</b>	88 points Wine Advocate

## WINEMAKER NOTES

Winemaking is carried in a traditional way, in stainless steel vats in order to keep a sharp, fruity structure. Here we try to find a balance in between the generous character of our varietals and a bright freshness on the finish. Clarified through natural sedimentation, this wine only undergoes a light fining before bottling.

## TASTING NOTES

Light yellow with golden tints. This wine's flavors are equally juicy, with notes of yellow plum, and floral, featuring honeysuckle notes, with a long and fresh finish. It is delicate and lively.

## VINEYARD

Château La Tour de Béraud is a property stretching over 30 acres, located in the southern part of the Rhône Valley in AOP Costières-de-Nîmes. The vineyards are situated only a few miles from the Rhone River. The result is an exceptional terroir composed of flat, rounded stones ("galets") on clay and limestone, enabling the vines to draw nutrients and moisture for the depths of the soil. The galets protect the soil from evaporation and also add a touch of minerality and freshness to the wines. Vine age ranges from 5 - 20 years.

## VINIFICATION

Vinified entirely in stainless steel to preserve all the natural fruit and freshness, at temperatures of 14 to 16°C. This rises to 18°C towards the end of the fermentation which, combined with four months of ageing on the lees, has contributed excellent complexity and depth, without compromising the freshness. The wine is unoaked, and did not undergo malo-lactic fermentation.



## PRESS

"The 2016 Costieres de Nimes Blanc from Tour de Béraud is a bit lean and austere but in a good, refreshing way. Orange blossom and stone fruit notes finish long, with an electric buzz of brine and citrus zest." - *88 points, Joe Czerwinski, Wine Advocate*

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# TOUR DE BERAUD COSTIÈRES DE NÎMES ROSÉ



## TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Costières de Nîmes
<b>Producer</b>	Château La Tour de Beraud
<b>Vintage</b>	2020
<b>Composition</b>	GRENACHE, MOURVEDRE, SYRAH
<b>Certifications</b>	Certified Organic

## WINEMAKER NOTES

Château La Tour de Beraud is named after the old fire tower on the property that dates back to the XIV century. The tower, which is now surrounded by old vineyards of Carignan, was originally built to help prevent invasions from the Mediterranean Sea.

## TASTING NOTES

This wine has a light pink color with silvery reflections. The bouquet features notes of stone fruits, pineapple, and tangy red fruits such as redcurrant. The palate is delicate and lively; this wine is juicy with a long and fresh finish.

## PAIRING SUGGESTIONS

Equally appreciated as an aperitif or throughout a meal, it expresses itself best at 9. Perfect with grilled fish or a green salad, this wine will also pair very well with Asian cuisine or bittersweet recipes!

## VINEYARD

Château La Tour de Beraud is a property stretching over 30 acres, located in the southern part of the Rhône Valley in AOP Costières-de-Nîmes. The vineyards are situated only a few miles from the Rhone River. The result is an exceptional terroir composed of flat, rounded stones ("galets") on clay and limestone, enabling the vines to draw nutrients and moisture for the depths of the soil. The galets protect the soil from evaporation and also add a touch of minerality and freshness to the wines.

## VITICULTURE

The vines are growing amongst the rolled pebbles and express even more minerality since they are organically farmed. Vine age ranges from 5 - 20 years.

## VINIFICATION

This blend is composed of Grenache and Mourvèdre, completed with a dash of Syrah. After direct pressing, winemaking is carried in stainless steels tanks, where a careful temperature control helps preserving freshness and a crisp fruit. A short maturation on fine lees grants a smooth and delicate finish.



EVERY BOTTLE  TELLS A STORY



# COSTIÈRES DE NÎMES ROUGE

## TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Costières de Nîmes
Vintage	2018
Producer	Château La Tour de Beraud
Composition	45% GRENACHE, 30% SYRAH, 15% MOURVEDRE, 5% MARSELAN
Certifications	Organic

## WINEMAKER NOTES

Chateau La Tour de Beraud is named after the old fire tower on the property that dates back to the XIV century. The tower, which is now surrounded by old vineyards of Carignan, was originally built to help prevent invasions from the Mediterranean Sea.

## TASTING NOTES

The Carignan and Mourvèdre add complexity and fruitiness to the blend, while the Marselan brings tannins and tangy red. Grenache provides roundness, and the Syrah adds color and a full-bodied flavor.

## PAIRING SUGGESTIONS

Ready to drink now, but can be kept for 2 years. Best served with an steak, lamb, pasta, charcuterie, tajine.

## VINEYARD

Château La Tour de Beraud is a property stretching over 30 acres, located in the southern part of the Rhône Valley in AOP Costières-de-Nîmes. The vineyards are situated only a few miles from the Rhone River. The result is an exceptional terroir composed of flat, rounded stones ("galets") on clay and limestone, enabling the vines to draw nutrients and moisture for the depths of the soil. The galets protect the soil from evaporation and also add a touch of minerality and freshness to the wines. Vine age ranges from 5 - 20 years.

## VINIFICATION

Traditional method; maceration of 2 or 3 weeks in tank at 25-26°. Maturation for about a year in concrete tanks to preserve its natural fruitiness.

## PRESS

"Reviewed last year, the medium-bodied 2015 Costieres de Nimes continues to drink well, delivering a satisfying mix of garrigue and blackberries balanced by supple tannins and a crisp edge to the finish." - 89 points, Joe Czerwinski, *Wine Advocate*