



EVERY BOTTLE



TELLS A STORY

TOUR DE BERAUD COSTIÈRES DE NÎMES BLANC



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Costières de Nîmes
Producer	Château La Tour de Beraud
Vintage	2016
Composition	40% GRENACHE BLANC, 40% VERMENTINO, 10% ROUSSANNE, 10% VIOGNIER
Certifications	Certified Organic
Press	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-



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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*
