



EVERY BOTTLE



TELLS A STORY

# CHATEAU LA TOUR DE BERAUD COSTIÈRES DE NÎMES ROSE



## 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>	2018
<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.



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## 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.

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