



EVERY BOTTLE



TELLS A STORY

# CHÂTEAU LA TOUR DE BERAUD COSTIÈRES DE NÎMES ROUGE

## TECHNICAL INFORMATION



<b>Country</b>	France
<b>Region</b>	Rhone
<b>Sub-Region</b>	Costières de Nîmes
<b>Vintage</b>	2015
<b>Producer</b>	Château La Tour de Beraud
<b>Composition</b>	45% GRENACHE, 30% SYRAH, 15% MOURVEDRE, 5% MARSELAN
<b>Certifications</b>	Certified Organic
<b>Press</b>	89 points Wine Advocate

### 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 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.



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## 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*

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