



LOCATION:

France > Southern Rhône > Costières de Nîmes

VARIETY:

45% Grenache, 45% Syrah, 10% Mourvedre

WINEMAKER:

Benoit Dardé



SCIENCE

ABV: 13.5%

SUGARS: < 1 g/L

TOTAL SO₂: 35 ppm

TOTAL ACIDITY: 3.68

Chateau Grand Cassagne Rouge

EXPERIENCE

NAME: The name of the estate is derived from a local name, Cassagne, for a small Mediterranean oak tree.

CHARACTER: The aromatics are expressive with dark red fruits, black pepper spice, and earth. Classic syrah notes of bacon and soy sauce linger on a lean, medium bodied palate and dry finish.

ENJOY WITH: Anything grilled over an open flame: sausages, hamburgers, kabobs with chicken or steak, squash, peppers, and onion.

BEST RESULTS: Serve at 55-60° F, allow the wine to breathe or decant up to 30 minutes when under 3 years old.

EXPRESSION

FERMENTATION & EXTRACTION: Cold soak for 3 days, destemmed, fermented with selected yeast and 3 weeks maceration.

ELEVAGE: Aged for a few months in steel tanks.

FINING & FILTERING: No Fining, filtered to remove fermentable yeast, vegan.

SULFUR: Very small amounts (<5 ppm) added at fermentation, after MLF, and at bottling.

SOURCE

FARMING: Certified HVE sustainable, Haute Valeur Environnementale (High Value environmental farming). Utilizing hormone confusion for insects, no insecticides.

LAND: A microclimate defined by its proximity to the southern marsh lands, the coolest area in the Southern Rhône on alluvial soils with large pebbles and granite rock.

VINE: Vines are 25 to 30 years old. Guyot and Cordon.

HARVEST AND PRODUCTION: Harvested with the help of machines, 3,500 cases produced.

