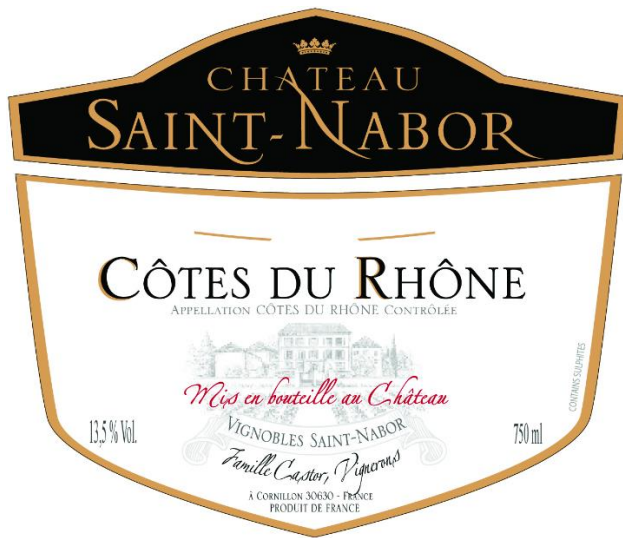


the wine trust

HERITAGE • TRADITION • CRAFT



Background

Winery: Chateau St. Nabor

Country: France

Region: Rhone Valley – Cornillon (Cotes du Rhones)

Established: 1870

Description: Chateau St Nabor is a 150 year old estate located just northwest of Chateauneuf-du-Pape. Owned and operated by the sixth generation of the Castor family, this 162 hectare property is certified sustainable and quality-driven, boasting a host of critical accolades. All of St Nabor's wines use only estate-grown grapes and faithfully express the diverse terroirs of this Rhone Valley standout.

Wine Notes – 2021 Chateau St. Nabor Cotes du Rhone Blanc

Chateau St Nabor's Cotes du Rhone Blanc is a classic southern Rhone white blend made from 80% Roussanne, 10% Grenache Blanc and 10% Ugni Blanc (the last varietal is also known as Vermentino). The grapes are sourced from estate plots of south-facing vines that are sustainably farmed. These grapes are fully-destemmed and crushed before pressing. A short, temperature-controlled fermentation and aging on fine lees in neutral fiberglass and concrete tanks produces a fresh, medium-bodied wine. Light gold in color, the wine offers notes of acacia and white fruit on the nose, with a fresh and crisp taste profile balanced between natural acidity and a rich texture. A crowd-pleasing year-round favorite!

Technical Specifications

Varietal Composition:

80% Roussanne, 10% Grenache Blanc and 10% Ugni Blanc

Vineyard Region:

Cotes du Rhone – west of Chateauneuf du Pape

Production Volume:

10,000 cases

Vineyard Characteristics:

Mix of flat lands and semi-hillside, primarily southern exposure. Primarily sand and clay soils with small limestone and gravel inclusions

Vine Age:

35-to 40-years old

Wine-Making / Vinification:

Certified sustainably-farmed estate-grown grapes, canopy management/leaf thinning to allow for more UV penetration. Minimal use of chemicals and pesticides (most of which are certified organic)

Fully-destemmed grapes, crushed before to pressing. 8-to-10 day fermentation (select yeast) on fine lees in neutral fiberglass tanks, aged in mix of fiberglass and concrete tanks prior to bottling. Finished wine is raked twice and cross flow filtered.

Alcohol / Volume:

13.0%

Residual Sugar:

<1.5 g/L

Acidity:

3.16 g/L