

# the wine trust

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## 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 – 2020 Chateau St. Nabor Cotes du Rhone Red

Chateau St Nabor's Cotes du Rhone Rose is a bright and fresh wine made from a classic southern Rhone varietal blend of 65% Grenache, 20% Syrah and 15% Carignan. Fully-destemmed grapes are sourced from sustainably-farmed estate plots of 35-to-40 year old vines. The grapes are crushed before being sent to the fiberglass maceration tanks. After an 8-12 hour cold soak on the skins, 10% of the juice is drained to tank to begin a 10-15 day temperature-controlled fermentation and aging in neutral fiberglass and concrete tanks. Color and tannins are extracted with daily pump-overs and several rack-and-returns. The free run juice and the press wine are kept separate until final blending. The result is a dark red and purple wine featuring notes of ripe red currants and blackberries. The palate is elegant and delicate, with well-balanced tannins. The moderate alcohol levels create a silky and well-structured wine.

## Technical Specifications

<b>Varietal Composition:</b>	65% Grenache, 20% Syrah, 15% Carignan
<b>Vineyard Region:</b>	Cotes du Rhone – west of Chateauneuf du Pape
<b>Production Volume:</b>	~5,000 cases
<b>Vineyard Characteristics:</b>	South-facing sand/clay soils with limestone/gravel inclusions
<b>Vine Age:</b>	35-to 40 years old
<b>Wine-Making / Vinification:</b>	Certified sustainably-farmed estate-grown grapes. Minimal use of chemicals / pesticides (mostly certified organic) 100% destemmed grapes, crushed prior to maceration for 8-10 hour cold soak and 10-to-15 day temp-controlled fermentation (select yeast) in fiberglass and concrete tanks. Daily pump-overs / rack-and-returns to extract color and tannins. Free run juice and press wine kept separate until final blending
<b>Alcohol / Volume:</b>	14.0%
<b>Residual Sugar:</b>	<1.5 g/L
<b>Acidity:</b>	3.18 g/L