

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 – 2021 Chateau St. Nabor Cotes du Rhone Rose

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, 15% Syrah, 10% Carignan and 10% Cinsault. 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 8-10 hour cold soak on the skins, 10% of the juice is drained to tank to begin a 8-10 day temperature-controlled fermentation and aging in neutral fiberglass and concrete tanks (the remaining 90% goes to the estate's red wines). The result is a raspberry pink wine with an intense nose of ripe red fruits, a palate of berries and spice flavors balanced by an elegant acidity. This crowd favorite has been **awarded 90 points** in various vintages by leading wine critics.

Technical Specifications

Varietal Composition:	65% Grenache, 15% Syrah, 10% Carignan and 10% Cinsault
Vineyard Region:	Cotes du Rhone – west of Chateauneuf du Pape
Production Volume:	1,000 cases
Vineyard Characteristics:	South-facing sand/clay soils with limestone/gravel inclusions
Vine Age:	35-to 40 years old
Wine-Making / Vinification:	Certified sustainably-farmed estate-grown grapes, canopy management. Minimal use of chemicals / pesticides (mostly certified organic) 100% destemmed grapes, crushed prior to maceration for 8-10 hour cold soak and 8-to-10 day temp-controlled fermentation (select yeast) in fiberglass and concrete tanks. Finished wine racked / cross-flow filtered. Sulfites between 25 and 30 mg/l at bottling
Alcohol / Volume:	13.0%
Residual Sugar:	<1.5 g/L
Acidity:	2.88 g/L