

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 – 2017 Chateau St. Nabor Cotes du Rhone Villages Cuvée Prestige Red

Chateau St Nabor's Cotes du Rhone Cuvée Prestige is a classic southern Rhone blend of 50% Grenache, 20% Syrah, 15% Carignan and 15% Mourvedre. Fully-destemmed, estate-grown grapes are harvested at optimal maturity and crushed before being sent to fiberglass tanks for a one day cold soak/maceration on the skins followed by a 10 day fermentation with daily pump-overs and several rack-and-returns. The free run juice and press wine are separated until the final blend and the wine is aged for 2-3 months in fiberglass and concrete before being pumped into 3rd and 4th use French oak barrels to be aged an additional 9 months. The finished wine then spends another 2-3 months in bottle prior to release. The result is a dark red wine with purple hues and a powerful, yet delicate nose, with intense aromas of red and black fruits and spices. The palate is supple and powerful and features dark fruit and berry notes with full tannins and a hint of oak.

Technical Specifications

Varietal Composition:	50% Grenache, 20% Syrah, 15% Carignan and 15% Mourvedre
Vineyard Region:	Cotes du Rhone – west of Chateauneuf du Pape
Production Volume:	1,000 cases
Vineyard Characteristics:	Limestone and clay with high presence of rocks and stones
Vine Age:	40-50 years old
Wine-Making / Vinification:	Certified sustainably-farmed estate-grown grapes, canopy management. Minimal use of largely organic chemicals / pesticides Fully-destemmed grapes, crushed and sent to maceration tank for one day cold soak and 10 day temperature-controlled fermentation (select yeast) in neutral fiberglass. Aged in fiberglass and concrete tanks 2-3 months and then pumped into 3 rd and 4 th fill French oak barrels for 9 months. 2-3 months bottle age before being released. Sulfites between 25 and 30 mg/l at bottling
Alcohol / Volume:	14.0%
Residual Sugar:	<1.5 g/L
Acidity:	3.6 g/L