

# 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 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.



**90 Points** – “Pretty, blush-colored rosé features fragrant notes of watermelon and cherry blossom alongside pert, penetrating strawberry and raspberry...a revitalizing sip best enjoyed on a picnic or poolside

## Technical Specifications

<b>Varietal Composition:</b>	65% Grenache, 15% Syrah, 10% Carignan and 10% Cinsault
<b>Vineyard Region:</b>	Cotes du Rhone – west of Chateauneuf du Pape
<b>Production Volume:</b>	1,000 cases
<b>Vineyard Characteristics:</b>	South-facing sand / clay soils with small limestone and gravel inclusions
<b>Vine Age:</b>	35-to 40 years old
<b>Wine-Making / Vinification:</b>	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
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	<1.5 g/L
<b>Acidity:</b>	2.88 g/L