

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 Gris de Nabor Rose

Chateau St Nabor's Gris de Nabor is a unique and fresh southern Rhone rose blend made from 50% Grenache, 30% Cinsault and 20% Tempranillo (the last varietal, a grape that is unusual for the Rhone Valley). The grapes are sourced from estate plots of 35-to-40 year old vines that are sustainably farmed. These grapes are fully-destemmed and crushed before pressing (without any skin contact). A short, temperature-controlled fermentation and aging in neutral fiberglass and concrete tanks produces a bright and light rose with a pale pink tint. Red fruit and honeysuckle dominate the nose, while the palate boasts a fresh acidity and notes of wild strawberries and blueberries with a hint of minerality to round things out. Served chilled, this easy drinking gem is a crowd-pleaser that complements a host of lighter fare or is delicious on its own.

Technical Specifications

Varietal Composition:	50% Grenache, 30% Cinsault and 20% Tempranillo
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 (mostly certified organic) Fully-destemmed grapes, crushed before to pressing with no skin contact maceration. 8-to-10 day fermentation (select yeast) in neutral fiberglass tanks, aged in mix of fiberglass and concrete tanks prior to bottling. Finished wine is racked twice and cross flow filtered. Sulfites between 25 and 30 mg/l at bottling
Alcohol / Volume:	12.5%
Residual Sugar:	<1.5 g/L
Acidity:	2.91 g/L