

# Ch l'Ermite d'Auzan Costieres de Nimes

## THE FACTS

**COUNTRY:** France

**REGION:** Rhone

**APPELLATION:** Costieres de Nimes

**CEPAGE:** 40% Syrah, 40% Mourvedre, 20% Grenache

**WINEMAKING:** Cooling of the harvest. Pre-fermentation period of 3 days. Delestages (rack and return) and thermo-regulated fermentation.

## THE STORY

The Castillon family has already been pacing this terroir for 4 generations. We are located on the South side of the Costières de Nîmes, facing Camargue and the Mediterranean Sea, which brings our wines delicacy and originality. Being environmentally responsible is the first commitment of "Château l'Ermite d'Auzan". We share the values of organic farming and got our certification in 2020. With Tanguy's arrival, we decided to go further and begin biodynamic farming, permaculture and the production of our own inputs. Today we are heading to biodynamic farming methods and permaculture. This is our gift for the next generations: make our vineyard and our planet cleaner and healthier.

## THE ADJECTIVES

**OVERALL:** Thirst-quenching & supple

**AROMAS / FLAVORS:** Rich, ripe red and black fruits with black pepper and warm baking spices

**MOUTHFEEL:** Full with ripe softness

## THE SELLING POINTS

**AWARDS:** 90pts Wine Spectator

**SUSTAINABILITY:** Certified Organic, Certified Sustainable, Vegan, Biodynamic In Practice

**PAIRINGS:** Barbecue, grilled lamb chops, mature cheeses

