

CHÂTEAU DE NAGES 2014 Cuvee JT Red

"This cuvée carries the initials of my great grandfather, the founder of our vineyards. Dedicated to enthusiasts of concentrated structured wines, its complexity and depth come only after a long period of maceration.

Very Syrah, it has a minerality that gives it a northern Rhone character. Its optimal expression will be reached after a few years of bottle aging. Give it a bit of time after opening for it to reach its true character!"

Terroir

Grès, rolled pebbles and red clay

Varietals

95% Syrah, 5% Mourvèdre

Vinification

- o Selection of best plots of Syrah (soil and age of vines).
- o Yield limitation through spring pruning and green harvest.
- o Selected leaf removal to improve grape ripeness and health.
- o Manual harvest at peak ripeness to promote skin and aromatic ripeness.
- o 100% destemming.
- o Cold pre-fermentation maceration (3 days) to maximize primary fruit.
- o Temperature controlled (26°C) fermentation.
- o Warm maceration (30°C) for 30 days with "remontage" to optimize extraction and round off tannins.
- o Blending, the aging in French oak barrels (30% renewal rate) for 12 months.
- o Bottling in February without filtration.

Tasting Notes

- o Appearance : Dense opaque purple color.
- o Nose : Very powerful, combining aromas of blackberries, licorice, spice box and pepper.
- o Taste : Lots of volume, power and richness, dense tannins and a lush and powerful structure.

Accolades

92-94 – Robert Parker
91-93+ – Jeb Dunnuck's The Rhone Report

Aging Potential

Enjoy now or cellar 10 to 12 years.

Food & Wine Pairing

Decant one hour before serving at 65° (18°C).

cheeses: parmesan, cheddar, hard sheep

meats: lamb, beef, game

garden: mushroom, celery root, fennel

herbs: cumin, star anise, rosemary

method: stew, roast, braised

sauces: 4 spices, wine, tomato