



## Château l'Ermité d'Auzan Blanc, AOP Costières de Nîmes [Organic & Biodynamic] 2023

FCA001 CHÂTEAU L'ERMITE D'AUZAN RHÔNE,  
FRANCE

12.5% | 6 x 75cl | Screwcap

Roussanne 60% , Grenache Blanc 20% , Viognier 20%  
Vegetarian, Vegan, Organic, Biodynamic, Sustainable

*A really well-made, organic southern French  
white.*

**Boutinot**  
WINES

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## PRODUCTION

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The vineyard benefits from the exposure of Costières de Nîmes southern hillsides cascading down towards the Mediterranean, a location which provides optimal sunshine but benefits from freshening sea breezes. This cool marine wind drops summer temperatures from 35°C to 30°C favouring even ripening and water retention in the pebbly soil. This wine is produced from low-yielding 20 year old vines yielding 50hl/ha. Grapes are picked early to preserve fruit aromas. The winery is a member of Terra Vitis, a group dedicated to safeguarding the environment and using natural treatments wherever possible, and has now moved to full organic certification. Grapes are destemmed before being gently pressed. The must is cooled to 6°C to facilitate natural clarification then fermented at 16° & kept on the fine lees for 3 months to develop and accentuate the flavours.

## TASTING NOTE

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Gently aromatic on the nose with ripe nectarines, apricot and some spice on the palate. Rounded and satisfying with a long ripe finish. Bouncy and modern but very much of its place.

## FOOD MATCH

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A lovely apéritif but also matches well with asparagus, grilled fish and chicken in a creamy sauce.

## NOTES