



Château l'Ermité d'Auzan Blanc, AOP Costières de Nîmes [Organic & Biodynamic] 2024

FCA001 CHÂTEAU L'ERMITE D'AUZAN RHÔNE,
FRANCE

13% | 6 x 75cl | Screwcap

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

*An interesting and elegant biodynamic southern
French white.*

Boutinot
WINES

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PRODUCTION

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. 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

This wine has a subtle yet fragrant nose, with the viognier shining through. The palate is ripe and refreshing with a croquant feel and plenty of substance. There is a real savoury note to the wine, and as it develops, it emphasises the great quality of this biodynamic estate.

FOOD MATCH

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

NOTES