

COSTIÈRES DE NÎMES: CHÂTEAU ROUBAUD PRESTIGE BLANC

Style

White, Dry

Region

Languedoc Roussillon

Producer

Guillaume Molinier

Appellation

Costières de Nîmes, just to the south of the city of Nîmes.

Cépage

60% Roussanne and 40% Grenache Blanc.

Tasting Note

Dry and unoaked with subtle notes of wild herbs and flowers. The rich, fruity palate has well balanced acidity and leads on to a fresh, dry finish.

Serve

Seafood and goat's cheese.

Cellarage

Designed for youthful drinking.

Vinification

The grapes are picked at optimum ripeness, de-stemmed and, after racking, the juice is fermented for 20 days with malolactic fermentation being blocked for extra vitality. The wine is then fined and filtered prior to bottling.

History

Costières de Nîmes is the easternmost appellation in the Languedoc, situated very close to the Mediterranean coast and the Camargue region. The appellation covers a total of 25,000 hectares with red wines accounting for three quarters of the production. The soil is very similar to that in Châteauneuf du Pape (large pebbles known as galets) and the vineyards are some of the oldest in France dating back to the Roman times. The distinctive palm tree and crocodile motif that adorns the bottle is the city of Nîmes' emblem and represents the African exotica that was brought back by Roman legionnaires who settled in the area after Caesar's African campaign. Château Roubaud has been in the Molinier family for 5 generations and, today, covers 84 hectares producing just under half a million bottles a year. The wines are among the most highly rated of the region and are frequent medal winners at wine competitions in Paris.

