

# COSTIÈRES DE NÎMES: CHÂTEAU ROUBAUD TRADITION ROUGE

## Style

Red, Dry, Medium-Bodied

## Region

Languedoc Roussillon

## Producer

Guillaume Molinier

## Appellation

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

## Cépage

30% each of Syrah, Grenache and Carignan with 10% Cinsault

## Tasting Note

Wonderful earth and spice characteristics and redcurrant flavours are supported by warming tannins. An ultra-reliable red wine which represents terrific value.

## Serve

Red meats and hard cheeses.

## Cellarage

Ready to drink on release but will age happily for 2-3 years.

## Vinification

The grapes are picked at optimum ripeness and made by the saignant method a process whereby the wine is made by running off a certain amount of free-run juice from just-crushed dark-skinned grapes after a short, pre-fermentation maceration. The resulting wine has a dark pink appearance.

**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.

