



## TRADITION RED 2012

**Syrah (65%), Grenache noir (30%), Mourvèdre (5%)**

This wine is produced in a traditional way using stainless steel tanks, which are equipped with temperature control-systems for fermentation between 82°F - 86°F. Maceration time is between 15 to 25 days, depending on the sort of grape. The wine is then matured in tanks before being bottled at the Château.

It is a garnet-red colored wine with a blue hue. Its scent of ripe fruit is dominated by blackcurrants that are underlined with hints of spices and pepper. In the mouth it is round and harmonious with long smooth tannins. It is very pleasant when young and it will age very well for 5 or 6 years.

Served at 64°F, it is perfect with grilled or roasted meat. It is especially recommended with a Leg of Lamb. Shows herb and mineral notes up front, backed by a modest core of red currant and cherry fruit. Lightly crisp, but with good drive. Syrah, Grenache and Mourvèdre. Drink now. 1,000 cases imported. -JM

### Costières de Nîmes - Climate

With more than 2,700 hours of sunshine each year, the Mediterranean climate is here characterised by a period of semi-drought lasting from June to the end of August. Rainfall is rare and tends to be concentrated in the form of violent autumn storms. The mistral blows strongly over the vines throughout the year, playing the role of a natural purifier.



### Costières de Nîmes - Soils

The Costières de Nîmes terroir consists of gravel deposited by the Rhone and Durance rivers in the Quaternary Period. These gravelly beds (known locally as Gress), which go down to a depth of between 5 and 15 metres, are enveloped in sand varying in colour from bright yellow to deep red. The vines send down very deep roots, into underlying layers of clay, which provide them with a moderate but regular water supply even in periods of intense midsummer heat. The outstanding drainage properties of the gravel means that water is quickly shed even in heavy downpours.

In summer, the hot mass formed by the stones reinforces the convection effect: the cool on-shore breezes blowing across the Petite Camargue in the late afternoon encounter this hot mass as they rise up along the Costières, and a suction effect is created as the air is drawn in. The moderating effect of these breezes augments the temperature difference between day and night, which is known to preserve the freshness and purity of the developing grapes. - [www.rhone-wines.com](http://www.rhone-wines.com)



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