PROFILE

Costières de Nîmes (which loosely translates to ‘the slopes of Nîmes’) sits at
the nexus of the rocky hills of Provence and the sandy alluvial plains of the
Camargues. Many of its areas feature the larger, flat, galets, the signature
stones of Chateauuneuf du Pape. Among the many value driven wines in the
Langdon Shiverick portfolio, Chateau Saint Cyrgues stands out as offering
very inexpensive product that punches well above its weight class. Located in
Saint Gilles, which borders the Camargue region at the mouth of the Rhone
River, Chateau Saint Cyrgues was built on the ruins of the Church of Saint-
Cirice de Marge in 1654. Jean-Pierre Ferraud and his son Loic Ferraud now
run the domaine, which has begun to practice 100% organic viticulture and
vinification.

SPECIFICATIONS

Wine: Costières de Nîmes Rouge
Varietals: 50% Grenache, 40%
Syrah, 10% Marselan
Appellation: Costières de Nîmes
AOC
Exposure: South
Soil: Clay and limestone pebbles
Agricultural Method: Organic
Harvest: Mechanical
Vinification: Destemming and
crushing, then alcoholic fermentation
at 22°C, for 10 to 15 days, with gentle
and regular racking. Grapes are vinified
and matured separately. Malolactic
fermentation follows. Six month aging
in stainless steel vats before blending
and filtering.
Tasting Note: Ruby color, with
blackcurrant and blueberry aromas,
backed up by an attractively round
mouth of red fruit and spices.
Alcohol: 13%