



## Réserve de Générac Costières de Nîmes Rosé SOUTHERN RHÔNE (FRANCE)

Set on the right bank of the Rhône, near Pont du Gard, Vignerons Propriétés Associés stretches out in a triangle between the commune of St Hilaire d'Ozilhan, borders the Gard region and the Côtes du Rhône, Sommières, and the Camargue Region. Vignerons Propriétés Associés is a cooperative of winemakers with a love of their land, and the willingness to create and sustain quality wines. They farm organically and are certified as «Terras Vitis».

**Grapes:** 75% Syrah and 25% Grenache

**Terrior:** The soils have large smooth stones from alluvial deposits from the Rhône and Durance Rivers on a clay-limestone subsoil.

**Viticulture:** Maceration lasts 18-20 days, careful extraction of the aromatic and polyphenolic elements (pumping-over and delestage). When malolactic fermentation is complete, the wines are racked twice and blended. Then they are left to mature in vats for 8 months.

**Alcohol:** 12.5% vol.

**Tasting Notes**

**Appearance:** Ruby red

**Nose:** Raspberry and black currant

**Palate:** Summer raspberries and cherries, white pepper with lingering hillside herbs.

**Pairing:** Salami, pasta, hearty cheeses



## Southern Rhône Wine Region of France

**Climate:** Southern Rhône has a Mediterranean climate characterized by hot summers and mild winters. *Le Mistral* is also present in this region, helping cool the vines (allowing grapes to retain acidity) and preventing rot.

The Rhône Valley takes its name from the Rhône River which runs South through the region (beginning in the Swiss Alps). The Southern Rhône varies much differently in climate and flavor profile from the Northern Rhône.

The most famous wine appellations from Southern Rhône are: Beaumes-de-Venise, Châteauneuf-du-Pape, Côtes-du-Rhône, **Costières de Nîmes**, Côtes-du-Rhône-Villages, Gigondas, and Vacqueyras.

The leading red grape varietal in Southern Rhône is Grenache, but most southern Rhône wines are blends of several varieties of grape including syrah, cinsaut, mourvèdre, and carignan.