



# M. CHAPOUTIER

## Costières de Nîmes Collection Bio

[www.chapoutier.com](http://www.chapoutier.com)

VARIETALS	Grenache, Syrah, Marselan and Mourvèdre
VINTAGE	2017
REGION	Costières de Nîmes, Rhône Valley, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Garnet hue with bright tints.
NOSE	Expressive on the nose, releasing notes of red fruit and sweet spices.
PALATE	Delicious on the palate, dominated by notes of red fruit, the finish shows a fine touch of spice and liquorice, along with delicate, silky tannins.
AGEING	Following malolactic fermentation, the wine is aged in concrete vats for 6 months.
PAIRING	Beef carpaccio, pasta with pesto and dense cheese like parmesan.
READINESS FOR DRINKING	Drink now or in the next 3 to 5 years.

ORDER CODE FR400

Vin biologique / Organic wine.

