

C U V É E NELLY



Grape variety : 100% Grenache.

Terroir & cultivation: Siliceous clay
Biodynamic wine, biodynamically cultivated vineyard
Traditional soil tilling, using soil conditioners of natural origin. No herbicides or pesticides.

Winemaking & aging: Complete destemming.
Direct pressing. 21 days of fermentation in temperature-controlled stainless steel vats.
Alcohol content of 15% vol.
Production of 3000 bottles.

Tasting notes :

A ruby raspberry colour with hints of silver.
An intense bouquet offering hints of blackcurrant with toasted cocoa notes. Very supple and fruity in the attack, extremely fresh for the appellation. Strawberry/ raspberry aromas emphasise the wonderfully ripe fruit. The Grenache emerges powerfully on the palate, with supple tannins.

Laying down : About 5 years in cellar.

Food/wine pairings:

Excellent with barbecued rib of beef, spiced meat and/or creamy cheeses.
Serve at 16-18 °.

CHATEAU
DE BASTET 

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