

## CHATEAU L'ERMITE D'AUZAN

COSTIERES DE NIMES

Auzan Red

Château l'Ermite d'Auzan was founded in the 12th century by the hermits of Sainte Cecile d'Estagel Abbey. It is situated on the pilgrimage road of Santiago de Compostella and hermits used to produce wine for pilgrims. Today, the estate's total surface covers 80 hectares located on the South side of the Costières de Nimes, facing Camargue and the Mediterranean Sea, which brings our wines delicacy and originality. With Michel and Jérôme Castillon, the estate's owners, they are the fourth generation. Being environmentally responsible is the first commitment of «Chateau l'Ermite d'Auzan». They share the values of organic farming and got the certification in 2020. With Tanguy's arrival, Jérôme's son, they decided to go further and begin biodynamic farming, permaculture and production of their own inputs.



40% Syrah  
30% Mourvèdre  
30% Grenache



61-64°F  
16-18°C



2-3 years



25 years old



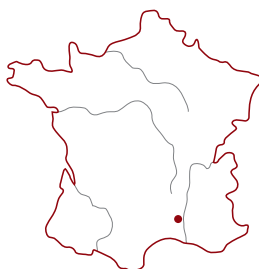
Organic



50 hl/ha  
130 000 bottles



## TERROIR



**VINEYARD :** 20 hectares

**SOIL :** Rolled pebbles from the Durance river (which flowed through the valley well before the Rhône)

## WINEMAKING

**HARVEST :** Mechanical and cooling of the harvest. 100% destemmed.

**VINIFICATION :** Pre fermentation period of 3 days. Delestages (rack and return) and thermo-regulated fermentation.

**MATURATION :** 6 months in a large concrete vat.

## TASTING NOTES



Bright garnet colour



Good fruity and spicy structure



« Thirst-quenching » wine with supple tannins

## FOOD PAIRING

Barbecue

T-Bone steak

Matured cheeses