

CHATEAU L'ERMITE D'AUZAN

COSTIERES DE NIMES

Auzan White

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 Nîmes, 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.



60% Roussanne
20% Viognier
20% Grenache



50-53°F
10-12°C



2-3 years



20 years old

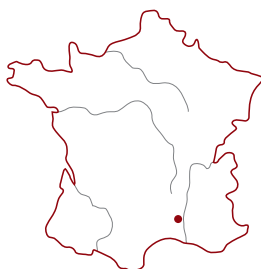


Demeter &
organic



50 hl/ha
70 000 bottles

TERROIR



VINEYARD : 9.50 hectares

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

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Grapes are cooled at reception. Then the must is cooled to facilitate a natural clarification. Vinification at a low temperature.

MATURATION : Ageing 3 months on fine lees

TASTING NOTES



Yellow colour with green reflections



Fresh white fruits and white flower's pollen aromas



The Grenache provides the richness and the Roussanne the balancing acidity

FOOD PAIRING

Asparagus

White meat with creamy sauce

Risotto

