

CHATEAU L'ERMITE D'AUZAN

COSTIERES DE NIMES

Edonist

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.



50% Syrah
50% Mourvèdre



61-64°F
16-18°C



6-10 years



25 years old



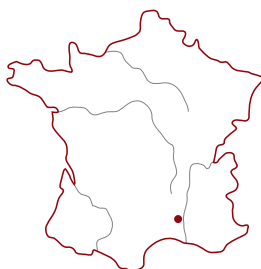
Organic



30 hl/ha
3 000 bottles



TERROIR



VINEYARD : 0.5 hectare
Plot selection

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 : Run juice transferred into 400 liters new barrels just after the end of the fermentation. The malolactic fermentation is done into the barrel.

MATURATION : 2 years in 400 liters oak barrels

TASTING NOTES



Nice ruby colour



Cherry aromas and mineral notes



Powerful, elegant wine, long on the palate and not woody.

FOOD PAIRING

Game (venison, hare)

Rack of lamb with herbs

Burbot filet with garlic crust