

## CHATEAU L'ERMITE D'AUZAN

VIN DE FRANCE

Epicuria

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.



100% Mourvèdre

61-64°F  
16-18°C

5-10 years



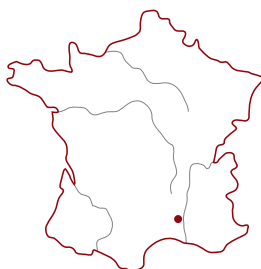
25 years old



Organic

30 hl/ha  
4 000 bottles

## TERROIR



VINEYARD : 0.7 hectare

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

## WINEMAKING

HARVEST : Manual grape harvest with selective sorting. 100% destemmed.

VINIFICATION : Fermented in wood vat of 40hl.

MATURATION : 1 year in a wood vat of 40hl.

## TASTING NOTES



Deep garnet



Crunchy fruit, ripe cherry and eastern spices



Juicy with a nice velvety texture

## FOOD PAIRING

Barbecue

T-bone steak

Matured cheese