

CHATEAU L'ERMITE D'AUZAN

SABLE DE CAMARGUE

Gris Marin

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.



Grenache
Carignan



50-53°F
10-12°C



0-2 years



20 years old



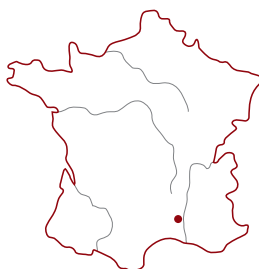
Demeter &
organic



85 hl/ha
260 000 bottles



TERROIR



VINEYARD : 25 hectares

SOIL : Sand dunes low in silt and clay

WINEMAKING

HARVEST : Mechanical harvest

VINIFICATION : Cooling of the harvest in the hopper immediately on reception. Direct and soft pressing with strict selection of the juices. Static settling at 10°C. Thermo-regulated fermentation.

MATURATION : Ageing on the lees in stainless steel tanks during 5 months.

TASTING NOTES



Pale pink colour



Delicate grapefruit and white peach notes



Fresh and soft mouth with beautiful balance

FOOD PAIRING

Aperitif

Grilled fish or meat

Asian or oriental food