

CHATEAU L'ERMITE D'AUZAN

COSTIERES DE NIMES

Sainte Cecile 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 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.



45% Syrah
45% Mourvèdre
10% Grenache



61-64°F
16-18°C



4-6 years



35 years old



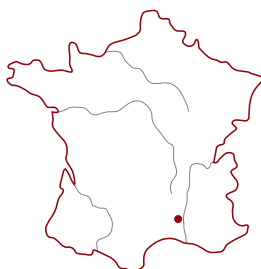
Organic



40 hl/ha
25 000 bottles



TERROIR



VINEYARD : 4 hectares

Plot selection of the oldest vines

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 : 1 year in 400 liters oak barrel

TASTING NOTES



Deep garnet



Redcurrant, garrigue, liquorice and chocolate



Perfect balance, beautiful maturity

FOOD PAIRING

Red meat

Pepper steak

Strong cheese