## CHATEAU L'ERMITE D'AUZAN

# COSTIERES DE NIMES Sainte Cecile 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 Nimes, 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.

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With Tanguy's arrival, Jérôme's son, they decided to go further and begin biodynamic farming, permaculture and production of their own inputs.



70% Roussanne 20% Viognier 10% Grenache Blanc



50-53°F 10-12°C



0-2 years



30 years old



Demeter & 40 hl/ha Organic 15 000 bottles





VINEYARD: 2 hectares

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

### WINEMAKING

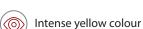


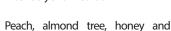
**VINIFICATION**: The must is cooled to facilitate a natural clarification. Fermentation and lees stirring in the 400 liters barrel.

MATURATION: 3 months in the barrel with lees stirring

#### TASTING NOTES

pastry aromas







Rich, long on the palate with an excellent balance and good acidity

### FOOD PAIRING



Mushroom and cream risotto

White meat





Sainte Cécile Costières de Nîmes