Sarment Doré

Costières de Nîmes

The term "Sarment Doré " is defined as "having intensity of spirit, feeling and enthusiasm," an apt description of winemaker passion for Syrah. Sarment Dore is produced in Costières de Nîmes, the southern-most appellation of the Rhône Valley nestled on the shore of the Mediterranean, and is sourced from some of the coolest vineyard sites of the Southern Rhône, thanks to the strong maritime influence. This wine exhibits the freshness, elegance and mineraility that are often characteristic of Syrahs from the Northern Rhône, the birthplace of this most noble varietal.

Technical Information

Appellation: Costiere de Nimes
Soil Composition: Granite
Varietal(s): 91% Syrah, 6% Grenache, 2% Mourvèdre, 3% Viognier (co-fermented with Syrah)

Tasting Notes

Almost black with reddish hues. The nose is both complex and intense, of black plum, china ink, blood orange and hints of pencil lead. A very fresh and vibrant wine with flavors of blueberry, boysenberry liquor and garrigue, underlined by hints of toast and cocoa. It is framed by refined tannins and good acidity.

selected by Jeremy Martin

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ORGANIC WINE

Winemaking

It is a Mediterranean climate with a prevailing "Mistral" wind. This harsh wind, both necessary and beneficial to the vines' development, is caused by the difference between the Southern and Northern Rhône's atmospheric pressures. Highly seasonal rainfall, hot temperatures and abundant sunshine are also characteristic of this region. All the grapes are de-stemmed and fermentation and maceration take place in closed vats for approximately 15 days. Daily pumping over ensures proper extraction. Fermentation temperature is controlled between 82°F and 86°F (28°C and 30°C). After de-vatting, pressing and racking, malolactic fermentation is carried out in stainless steel vats. The wines are kept in vats to preserve fruit aromas. They are racked regularly in order to allow their components to stabilize naturally. The "Sarment Dore" cuvée is bottled after eight months of ageing.