

NANA

AOP CÔTES DU RHÔNE VILLAGES SÉGURET





Intense juicy fruit from the old Grenache and vibrant freshness from the young Cinsault makes this a winning combination and a very drinkable wine.

Bright, lively and juicy... takes to cooling well.

Jancis Robinson

TASTING NOTES

A brilliant crimson colour with an expressive nose of small berries. The lively fruit on the palate is dense and vibrant with red cherries and black currents dominating. Tannins make a brief appearance at the very end. We serve this wine cool with barbecued food as it goes happily with anything grilled, smoked and spiced.

| GRAPE VARIETIES | 50% Grenache 50% Cinsault |
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| TERROIR | Grown on a mixture of stony limestone, grey sandstone and clay the vines are planted on to steep slopes at an altitude of 300 meters. The old Grenache vines provide concentrated fruit and the young Cinsault young, fresh and vibrant fruit. |
| AGE OF VINES | Grenache 50 years, Cinsault 7 years |
| YIELD | 30hl/ha |
| WINEMAKING | Co-fermentation, cold maceration, devatting after a week's maceration and fermentation in concrete vats for 6 months. |
| AGEING POTENTIAL | 5 years |
| CERTIFICATION | Demeter Biodynamie, organic |