

PATRICK ALLEN SELECTIONS

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Château Virgile Costières de Nîmes

The Domaine at-a-glance

Owners: Serge and Thierry Baret
Winemakers: Serge and Thierry Baret
Soil: Clay and Alluvial Deposits
Size: 35 Ha **Location:** Vauvert, Costières de Nîmes
Appellations Produced: Costières de Nîmes

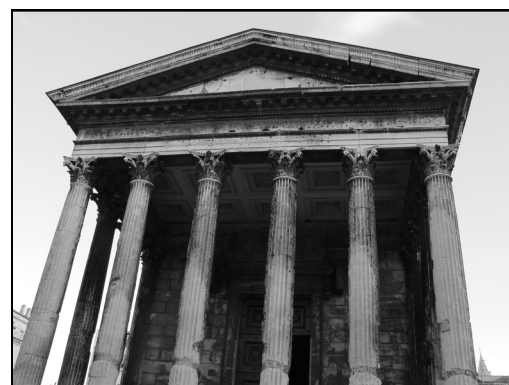


Serge & Thierry Baret

This family domaine is principally managed by two brothers, Serge and Thierry Baret, who, along with their father, cultivate 35 hectares of vineyards. The domaine, which is located 15 km from the Mediterranean Sea, dates back to 1748. However, Serge and Thierry began to produce wine under their own label in the year 2000. The vineyards are planted in clay alluvium deposits from the Rhône River with a mixture of granite pebbles (known locally as *gress*).



The vines enjoy the benefits of a Mediterranean climate on the sunny slopes above the *Natural Parc de la Petite Camargue*. The park is a vast wetland famous for its pink flamingos, black bulls, indigenous white ponies, and its gourmet salt, *fleur du sel*. The Mediterranean climate in this region provides three characteristics that are beneficial to producing excellent quality grapes: 1) abundant sunshine; 2) limited rainfall; and 3) favorable winds that keep the grapes free of moisture. The name Château Virgile refers to the noted Roman poet Virgil, which was also the name of the original owner of the domaine.



The Maison Carrée - Nîmes



The Pont du Gard

The entire Baret family is warm and hospitable. Serge and Thierry are very personable and hardworking winemakers, dedicated to utilizing the latest technology to improve the quality of their wines, and to help elevate the appellation of Costières de Nîmes.

“Cuvée L’Énéïde” - Costières de Nîmes Rouge 2015

Technical Notes: Cuvée L’Énéïde is a selection of the best grapes and oldest vines (many over 90 years old) at Château Virgile. The grapes are hand-harvested, 100% de-stemmed. Each grape variety is vinified separately and then assembled after fermentation. The must macerates for 10 to 15 days with 2 to 3 *délestages* near the end of fermentation. The wine is then assembled into a cuvée that is aged in a combination of new to 3 year old French oak barriques for 12 months.

Tasting Notes: The “Cuvée L’Énéïde” really shows off the great terroir at Château Virgile. The vines, situated at the edge of a plateau, produce a very dark and concentrated Costières de Nîmes. The nose is intense with cherry and black raspberry notes. In the mouth the wine is dense with rich black fruit flavors complemented by hints of black pepper and *garrigue*. The wine finishes with ripe round tannins. This is a crowd-pleasing wine, that is an excellent complement to classic dishes, like steak au poivre. Enjoy!



**Syrah 60% Grenache 30%
Mourvèdre 10%**