

CHÂTEAU ST. JACQUES D'ALBAS 'LA CHAPELLE EN ROSE' ROSÉ

2023

Country

France

Region

Minervois

Varietal

80% Grenache
10% Mourvèdre
10% Cinsault

Winemaker

Graham & Andrew Nutter

Alcohol Content

13%

Total Sulfur

64 mg/l

Residual Sugar

No data

Acidity

3.63

HISTORY

Estimated to have been built in the pre-Roman era and later over-run by the Visigoths in the 7-8th Century (a tomb from this era has been found in one of the vineyards), an archaeological study suggest it later appears to have become a priory on a "St Jacques" de Compostelle route, at some point taking the name "Albars", meaning "saules" or willow trees in Occitan. And so, the name Saint Jacques d'Albas.

From around 1800, the property concentrated on wine production, as the Languedoc had emerged as one of the principal wine-producing areas of France, supplying Paris and industrial areas with affordable wine from 1800 to 1860.

Today, father-son duo Graham and Andrew Nutter have restored the property for accomodations and mended the soils becoming certified organic in 2019 (EcoCert).

VINIFICATION and MATURATION

Mechanical harvesting and 100% destemming. Grapes picked early morning, directly pressed, vinified in stainless steel tanks to preserve purity of fruit and youthful acidity.



VINEYARD



30 year old vines planted to clay and sandstone soil, benefiting from a semi-arid Mediterranean climate.

TASTING NOTES



Pale salmon pink. Intriguing minty note on the nose. Real grab on the palate. I may even go and buy some myself this summer. (Jancis Robinson)

FOOD PAIRING



Charcuterie and cheese boards, summer salads, rotisserie chicken, grilled or smoked salmon.