



**LOCATION:**

France > Southern Rhône >  
Costières de Nîmes

**VARIETY:**

50% Marsanne, 30% Roussane,  
20% Grenache Blanc

**WINEMAKER:**

Benoit Dardé



**SCIENCE**

ABV: 13.5%

SUGARS: < 1 g/l

TOTAL SO<sub>2</sub>: 118 ppm

TOTAL ACIDITY: 3.92

# Chateau Grand Cassagne Blanc

**EXPERIENCE**

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**NAME:** The name of the estate is derived from a local name, Cassagne, for a small Mediterranean oak tree.

**CHARACTER:** Floral with a combination of orchard and stone fruits like pear and peach. The palate is supple and round with good freshness and acidity in the finish.

**ENJOY WITH:** A great aperitif, prosciutto, mild cheeses, seafood salads, fish dishes, grilled chicken breast or chicken salad.

**BEST RESULTS:** Serve chilled at 45-50° F.

**EXPRESSION**

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**FERMENTATION & EXTRACTION:** Direct pressed and fermented with selected yeast.

**ELEVAGE:** Aged for a few months in steel tanks.

**FINING & FILTERING:** No Fining, filtered to remove fermentable yeast, vegan.

**SULFUR:** Sulfur added after pressing and at bottling.

**SOURCE**

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**FARMING:** Certified HVE sustainable, Haute Valeur Environnementale (High Value environmental farming). Utilizing hormone confusion for insects, no insecticides.

**LAND:** A microclimate defined by its proximity to the southern marsh lands, the coolest area in the Southern Rhône on alluvial soils with large pebbles and granite rock.

**VINE:** Vines are 10 to 20 years old. Guyot and Cordon.

**HARVEST AND PRODUCTION:** Harvested with the help of machines, 1,250 cases produced.

