

COMPOSTELLE BLANC

PRODUCER:	Chateau Mas Neuf
REGION:	Southern France
APPELLATION:	AOC Costieres de Nimes
VINTAGE:	2015
BLEND:	90% Rousanne, 10% Viognier
USE OF OAK:	300L 2nd use French Oak (Yquem)
AGING:	8 months
AGE OF VINES:	Ave. 35 years old
PRODUCTION:	12,000 bottles



VINIQUE COMMENT

Full on, rich Rousanne from the southern Rhone. This is the mid-range white from the Mas Neuf estate and as such, can be considered a little brother to the outstanding Armonio Blanc. It might not have quite the level of richness and intensity that wine offers, but it is REALLY close and at half the price, it really offers fantastic value! The rich silkiness is spot on and the oak very well balanced. This is a great food wine and we love it!

CHARACTERISTICS

A deep golden yellow in the glass, the nose gives aromas of citrus (lemon and orange peel), floral notes, including honeysuckle and also a little vanilla. The mouth is full, rich and waxy with citrus flavors dominating and a creamy butteriness, giving way to long, intense finish. There is excellent balance here and an expectation that it will age well, gaining further complexity over the next 3-5 years. It is a food wine which would match game dishes and also hard cheeses very well.

THE WINERY

Luc Baudet took over this run down estate in 2000 with a little help from investor friends. Originating from the south of France, he did not have a background in wine; however he did study Agronomy with a specialisation for food science and always had a passion for food, tastes and scents. An early career with an Irish Whisky company and further roles with global food and wine companies led him progressively towards wanting to do his own thing. Mas Neuf offered a great opportunity with established vines, classic "gallets" vineyards like Chateauneuf du Pape and being very close to the sea in the very south of the Rhone, a much cooler average temperature, ensuring a longer growing season, more opportunity for grape variety and less over-ripeness. Strict yield control and pursuit of quality in the cellar has led to Mas Neuf now producing some of the highest rated wines in the region, as well as some of the most unusual.

TASTE CHARACTERISTICS



HARVEST AND VINIFICATION NOTES

Grapes are hand harvested from 3 vineyard blocks. The North east exposure presents a specific micro-climate that is characterised by cool nights, ideal conditions for slow maturation. Handpicked and sorted, pneumatic pressed immediately and fermentation in 300L barriques for 25-30 days sourced from Chateau Yquem. A further 8 months of aging in the oak, with occasional stirring of the less. No malolactic fermentation.

REVIEWS AND AWARDS

VINIQUE RATING, Oct 2016 – 91/100

ROBERT PARKER, Mar 2016 – 90/100 (2014 vintage)

"Made from 90% Roussanne and 10% Viognier, the 2014 Costieres de Nimes Compostelle is a rich, beautifully textured southern Rhone white that offers lots of buttered citrus, orange blossom, honeysuckle and a kiss of toasted bread on the nose. Fresh, on the fuller side of medium-bodied, nicely balanced and with integrated acidity, this rock solid 2014 has tons to like and will drink nicely for 2-3 years."