



# LE GRIS DE NATHALIE - 2025 VINTAGE

## AOP SABLE DE CAMARGUE

### Camargue Sand Wine Specialty



Nathalie's Gris, a specialty of the Camargue AOP wines, is a blended wine distinguished by its luminous salmon-apricot color. This fruity wine, with aromas of white fruits (peach, pear, etc.), pairs wonderfully with a salad of enganettes (small shellfish) with tapenade and all your fish-based salads. It is also very enjoyable as an aperitif with tapas.

The "grey" wines come from the sandy soils of the Rhône delta, between ponds, marshes and marine influences, which gives them a freshness and minerality typical of the Camargue terroir.

## FEATURES

**Colour:** Pale dress with dominant salmon and apricot hues.

**Nose:** notes of ripe white fruits (peach, pear), enhanced with hints of citrus or white flowers.

**Palate:** fresh and round, crisp, with good vibrancy and a balanced finish. A fruity wine with aromas of white fruits.

## Laboratory

- Certified organic farming: total conversion of the estate and environmentally friendly practices since 2008.
- A blend of Mediterranean grape varieties: Grenache gris and noir, Cinsault and Carignan

## Service

Serve very chilled, ideally 8-10°C to reveal all its aromatic nuances.

*As an aperitif:* dry, very chilled or as a Camargue kir, with almond cream.

*During the meal:* Salads with grilled fish, seafood, oysters and shellfish; Light grilled meats, grilled fish, socca or sea bream Provençal style; Mediterranean, Provençal and exotic cuisine (fresh salads, ceviche)

Best consumed young (generally within 2-3 years of the vintage), in order to enjoy its freshness and fruity aromas.

**Packaging:** 50cl - 75cl - 1.5L



# WINEMAKING & AGING

## Winemaking

Since the 2012 vintage, the wines have been vinified according to the organic charter, with a limitation of inputs, particularly sulfites, in order to preserve as much as possible the natural expression of the grape and the terroir.

- Mechanical harvesting with gins.
- Protecting the grapes during transport to the winery.
- Reception of the grapes in a stainless steel draining container allowing for rapid separation of the juices and limiting oxidation.
- Extraction of musts by pneumatic press, with maceration under controlled atmosphere (nitrogen) and at controlled temperature.
- Settling after refrigeration at 10°C.
- Filtration of the lees after maceration and reincorporation of the filtrate for fermentation.
- Systematic yeast inoculation on clear juice with selected yeasts.
- Regulated alcoholic fermentation between 14 and 18°C in order to preserve the aromatic finesse.

## Livestock farming

Aged on fine lees with regular stirring to bring roundness and volume to the mouth.

No malolactic fermentation to preserve the vibrancy and aromatic freshness.

Rapid racking under CO<sub>2</sub> to protect the wine. Tangential filtration.

Bottling then storage in a cellar at 14°C until shipment.

## AWARDS & REWARDS

Gold Medal Féminalise 2026,

Gold Medal at the Concours Général Agricole Paris 2026

1 star Hachette Guide 2026

Gold Medal, Concours Général Agricole Paris & Vinalies Internationales 2025

1 star in the Hachette Guide 2025

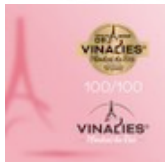
Silver Medal, Concours Général Agricole Paris 2024

Grand Gold Medal at the 2023 World Rosé Wine Competition

Gold Medal at the 2022 Concours Général Agricole Paris

Silver Medal, Challenge Millésime Bio 2021

Silver Medal Féminalise 2021



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*Alcohol abuse is dangerous for your health, please drink responsibly.*