



# CHATEAU SAINT-NABOR

## What makes

## US UNIQUE ?

Since the first vines were planted by our family, **quality and excellence** have always been the prime objective through all the generations.

Everyone knows that good grapes are needed to produce a good wine and this is why the vineyards are of the utmost importance. Agriculture on the estate is conducted in a manner in which the environment is respected; this is called **Sustainable Agriculture** (“Agriculture Raisonnée”). The vineyards are managed in a way that will improve the growing conditions of the vine in a safe environment; all of this is achieved by reinforcing the self-defense capacity of the vine. The application of chemicals is done only during critical times and is complementary in the case of high parasitic pressure.



The area under vines consists of around 140 hectares (345 acres); as “**Vignerons Indépendants**” (Independent producers) we take care of our own vineyards, produce our own grapes and make our wines with only these grapes. The planted grape varieties are very characteristic of the Rhône Valley. The grape varieties consist of 80 % Red, such as Grenache, Syrah, Mourvèdre, Carignan and Cinsault and 20 % White, such as Grenache Blanc, Roussanne, Viognier, Ugni Blanc and Chardonnay.



Our production is divided into 50 % Red wines, 35 % Rosé wines and 15 % White wines. Half of the production is classified as “Appellation d’Origine Contrôlée” (Controlled Origin) **CÔTES DU RHÔNE AND CÔTES DU RHÔNE VILLAGES** and the other half is “Indication Géographique Protégée” (protected geographical indication) Gard and Oc.



The very diverse **Terroir** brings personality to our wines. The soils on the terraces are chalk and clay with various amounts of rocks, which produce **powerful and well structured wines**. The soils on the low-hillside and plains are sand and clay with limestone and gravel, which produce **fresh and fruity wines**.

Machine harvesters have been used for over 20 years to harvest the grapes. During those years, the vineyards have been established to accommodate the machine. Knowledge has also expanded, which allows achieving quality equal to that of a manual harvest. Using this machine, it takes 5 weeks to harvest all the grapes for the season. The machine also allows reacting fast if an emergency situation should arise. This ensures that the quality of the grapes is preserved until it reaches the cellar.



The team at Chateau Saint Nabor consists of 6 full time workers in addition to the family. They are in charge of the vineyard and equipment; cellar work and winemaking are managed by Gérard, Jérémie and Raphaël. **High quality work and perfect traceability** are assured from the vineyard to the bottling.

The winemaking process is controlled by performing numerous analyses throughout the whole process up until bottling. The very functional cellar is designed in a straight line, divided into two sections: the 1st where the red wines are produced and the 2nd where rosé and white wines are produced. Each tank is temperature-controlled, equipped with a cooling system. This system allows us to have total control over each fermenting tank to extract all the fantastic fruit characters. We make exceptional wines using traditional methods, while staying up to date with the latest technology. We use the highest quality materials and great care is given to every individual wine.

Our grapes are pressed with the greatest care with a membrane press. All the wines are filtered by cross-flow filtration and the wines are **bottled on the estate**. Our bottles are **unique** with our name and logo molded into the bottle. A graphic designer creates attractive labels that appeal to the consumer.

All of the above demonstrate why the Castor family produces superb, high quality wines from high quality material.

