



AOP Costières de Nîmes
Family Grown Organic Wines
Vineyard in Biodynamics
Rhône Valley Vineyard

When winemaker François Collard took over the family estate in 1990, his dad Louis was producing mostly bulk wines, like most Costières de Nîmes producers at that time. But his finest grapes were destined to be bottled under the name of La Tour de Béraud.

It refers to a fire tower from XIVth century that stands fiercely at the top of the plateau, by our vines. Like them it benefits from the southern Rhône sun and from the freshness of the winds:

- During the day, the Mistral wind from the North ensures clear skies and a dry weather to protect our harvest.
- At night, cooling breezes from the Mediterranean Sea bring some moisture and help us keep balance in our wines.

La Tour de Béraud is a symbol for these optimal conditions. It also reminds us of our tumultuous history, along with a long-lasting winemaking tradition.

Starting 2500 years ago with the *Volque* people, then under the Roman empire, vines have continuously been flourishing on our hills, making Costières-de-Nîmes the most ancient living vineyard in France.

When the Popes reign in Avignon in the XIV century, their *Palace's* ledgers show that 75% of the wine they bought was stemming from our area.

Holding on this background of excellence, François has envisioned to restore the reputation of our appellation and was the first one to bring his wines to the press and fine gastronomy. Benefitting from an early recognition and constantly improving his techniques (from organic winemaking to very low sulphite use and more recently, biodynamic viticulture) he is known as a pioneer of the rebirth of Costières de Nîmes, for his search of balance as well as the juiciness and finesse of his wines.

Our range from La Tour de Béraud aims to bring you the results of this know-how and the character of this outstanding vineyard in joyful and approachable blends.



Our Wine Range



- Château La Tour de Béraud Blanc

White Grenache is completed with Roussanne, Vermentino and Viognier.

Winemaking is carried in a traditional way, in stainless steel vats in order to keep a sharp, fruity structure. Here we try to find a balance in-between the generous character of our varietals and a bright freshness on the finish. Clarified through natural sedimentation, this wine only undergoes a light fining before bottling.

A great match with sushi, grilled shrimps or a trout, this wine will also pair very well with any greens or salads, Sautéed asparagus, spinach or goat cheese with honey...



- Château La Tour de Béraud Rosé

This blend is composed of Grenache and Mourvedre, completed with a dash of Syrah. The vines are growing amongst the rolled pebbles and express even more minerality since they are organically farmed.

After direct pressing, winemaking is carried in stainless steel tanks, where a careful temperature control helps preserving freshness and a crisp fruit. A short maturation on fine lees grants a smooth and delicate finish.

Perfect with grilled fish or a green salad, this wine will be delicious with Asian cuisine or bittersweet recipes!



- Château La Tour de Béraud Red

Grenache is completed with Syrah, Marselan and Mourvedre.

Winemaking is carried in a traditional way with skin maceration lasting 2 to 3 weeks. Then wine is aged in concrete vats for 12 months in order to smoothen the tannins while keeping a round, fruity structure. Here we try to find a balance in-between the natural character of our terroir and freshness on the finish. Clarified through a natural sedimentation, this wine is only undergoes a light fining before bottling.

At room temperature or chilled in summer, it will perfectly match red-sauce pasta or a pizza with friends. Its spicy character will also pair with roasted chicken or a grilled piece of brie.

- **Château La Tour de Béraud Red - Vieilles Vignes**

Old vines of Syrah are completed with Grenache and Mourvedre. Winemaking is carried in a traditional way, with a gentle maceration for 3 to 5 weeks. The wine is aged 12 months in wooden barrels (60%) and 40% in vats, then 12 months in vats after blending to smoothen the tannins. No fining, nor filtration.

Very food-friendly, this wine will pair perfectly with meat-based dishes, such as a stew, game or a juicy T-bone. It will also do very well with prosciutto or strong cheese. If possible decant half an hour before serving.

