

MONTIRIUS



Domaine de Montirius Cotes du Rhone "Jardin Secret" NV

TASTING NOTES

Deep red. Spicy aromas on the nose. Delicate in the mouth with balance and supple tannins.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cotes du Rhone-Villages
Vineyard name:	Sablet
Vineyard size:	2.5 acres
Soil composition:	Clay, sand, yellow Helvetian sandstone
Training method:	Goblet
Elevation:	300 feet
Vines/acre:	1800
Yield/acre:	2.35 tons
Exposure:	Southern
Year vineyard planted:	1950
Harvest time:	September
Bottles produced of this wine:	2500

WINEMAKING & AGING

Varietal composition:	100% Grenache
Fermentation container:	Cement tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59 - 82 °F
Maceration technique:	Pump over
Length of maceration:	10 - 15 days
Malolactic fermentation:	Yes
Type of aging container:	Cement tanks
Size of aging container:	1,000- 1,500
Length of aging before bottling:	12 months
Length of bottle aging:	Minimum 6 months

ANALYTICAL DATA

Alcohol:	14.86 %
pH level:	3.66
Residual sugar:	1.8 g/L
Acidity:	3.06 g/L

PRODUCER PROFILE

Estate owned by: The Saurel family
Winemaker: Eric Saurel
Total acreage under vine: 133
Estate founded: 1925
Winery production: 150,000 Bottles
Region: Rhone Valley
Country: France