

MONTI RIUS



Domaine de Montirius les Cigales de Montirius Cotes du Rhone NV

TASTING NOTES

Easy drinking with aromas of ripe red fruit and licorice. Ripe, long, spicy and balanced in the mouth. A fun wine!

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cotes du Rhone-Villages
Vineyard name:	Plateau de Plan de Dieu
Vineyard size:	3.65 acres
Soil composition:	Garrigues Soil
Elevation:	240 feet
Vines/acre:	2045
Yield/acre:	2.6 tons
Exposure:	Northeastern
Year vineyard planted:	1950
Harvest time:	September
First vintage of this wine:	2001
Bottles produced of this wine:	25000

WINEMAKING & AGING

Varietal composition:	Grenache, Syrah, Mourvedre
Fermentation container:	Cement tanks
Length of alcoholic fermentation:	10 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:	1000
Length of aging before bottling:	6 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13.56 %
pH level:	3.42
Residual sugar:	1.6 g/L
Acidity:	3.69 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