

Montirius Vacqueyras Garrigues NV

WINE DESCRIPTION

This wine takes its name from the aromas (thyme, rosemary, Sage, Lavender) of the surrounding plains or Garrigue

TASTING NOTES

a deep red wine. On the nose, an explosion of red fruits. In the mouth, a lovely tannic structure, aromas of the garrigues and underbrush.

FOOD PAIRING

AN ideal pairing with duck with olives or sole with morrels.

VINEYARD & PRODUCTION INFO

Vineyard size:	25 acres
Soil composition:	Blue marl & clay
Training method:	Guyot or Royat
Elevation:	350 feet
Vines/acre:	1818
Yield/acre:	1.4 tons
Exposure:	Southern
Year vineyard planted:	1950
Harvest time:	early September
First vintage of this wine:	1998
Bottles produced of this wine:	50,000
Certified eco-friendly practices:	Biodynamic-Demeter
Certified vineyards:	all
Certifying organizations:	Demeter

WINEMAKING & AGING

Varietal composition:	70% Grenache, 30% Syrah
Fermentation container:	Cement vats
Length of alcoholic fermentation:	25 days
Fermentation temperature:	72 °F
Maceration technique:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	full
Type of aging container:	Cement vats
Size of aging container:	150HL
Length of aging before bottling:	2 years
Length of bottle aging:	1

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	1.2 g/L
Acidity:	3.5 g/L

NO
IMAGE
AVAILABLE

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