

Montirius Cotes du Rhone "Serine" NV

WINE DESCRIPTION

this vineyard is called Serine because the syrah grown there expresses itself like the Syrah of the Northern Rhone which is commonly known as Serine

TASTING NOTES

Balanced & fresh with a hint of lily on the noze. in the mouth, a lovely freshness, a rich balance and silky tannins.A delightfull, light wine for immediate pleasure.

FOOD PAIRING

Rack of lamb, baked beans, cod fritters

VINEYARD & PRODUCTION INFO

Vineyard name:	Serine
Vineyard size:	2 acres
Soil composition:	Sand & sanstone
Training method:	Guyot & Royat
Elevation:	300 feet
Vines/acre:	1818
Yield/acre:	2.5 tons
Exposure:	Southern
Year vineyard planted:	1965
Harvest time:	early Spetember
First vintage of this wine:	2007
Bottles produced of this wine:	4,000
Certified eco-friendly practices:	Biodynamic-Demeter
Certified vineyards:	Serine
Certifying organizations:	Demeter

WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Cement vats
Length of alcoholic fermentation:	25 days
Fermentation temperature:	75 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	5 days
Malolactic fermentation:	full
Type of aging container:	Cement vats
Size of aging container:	50 HL
Length of aging before bottling:	2 years
Length of bottle aging:	1 year

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.8
Residual sugar:	1.3 g/L
Acidity:	3.6 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

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