

Montirius Gigondas Confidentiel NV

WINE DESCRIPTION

Vineyard selection from a 25 acre parcel called "La Baumette". Made from 85 year old Grenache and 75 year old Mourvedre.

TASTING NOTES

Only 1 tank produced. Balanced, structured. Aromas of spice. Round & elegant.

FOOD PAIRING

Mushroom risotto, Carp with morrels, Duck with foie gras.

VINEYARD & PRODUCTION INFO

Vineyard name:	la Baumette
Vineyard size:	3 acres
Soil composition:	marl, sand & sandstone
Training method:	Guyot or Royat
Elevation:	350 feet
Vines/acre:	1818
Yield/acre:	2.0 tons
Exposure:	Southern
Year vineyard planted:	1930
Harvest time:	early September
First vintage of this wine:	2004
Bottles produced of this wine:	4,000
Certified eco-friendly practices:	Biodynamic-Demeter
Certified vineyards:	Beaumette
Certifying organizations:	Demeter

WINEMAKING & AGING

Varietal composition:	80% Grenache, 20% Mourvèdre
Fermentation container:	Cement vats
Length of alcoholic fermentation:	21 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:	50HL
Length of aging before bottling:	2
Length of bottle aging:	1

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Residual sugar:	1.2 g/L
Acidity:	3.3 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