

Comments of a Bon Vivant:

Summer vibes. Great with a charcuterie board, grilled fish, roasted poultry, and cream sauce pasta

Château De Montfrin à la Rêverie Blanc



Château de Montfrin has been in Jean-René de Fleurieu's family since 1925 when his grandfather purchased the château and the vineyards. Jean-René took over in 2004 and today is supported by his daughter Aurore and Estate Manager Benjamin Beguin in the operation of the winery and its 100 hectares of organically farmed vineyards. In addition to vineyards, the estate also has olive groves. Looking after the land is a love affair for Jean-René and Benjamin. This is where they grew up, established roots and feel at home. The vineyards are spread out and are located in four different appellations: Pont du Gard, Costières de Nîmes, Côtes du Rhône, and Côtes du Rhône Villages. Montfrin comes from the Latin Mons Fremens, "mountain of wild animals" fleeing the rising floods from the rivers below. As Jean-René says: "Today, other animals live here. Some of them even grow vines and olive trees".



Vibe: *Summer*
Emotions/Occasions:
Explore
Playful

Château De Montfrin à la Rêverie Blanc



SKU: 105159

Region	Côtes du Rhone
Classification	AOC/AOP
Vintage	2023
Grapes	Roussanne, Grenache Blanc
Soil Composition	Pebbly
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Aged on fine lees to add complexity

Alcohol	13.5 %
Residual Sugar	1.0 g/l
PH	3.39 g/l
TA	4.2 g/l
Free SO ²	28 mg/l
Total SO ²	58 mg/l

SALES FACTS:

- *Certified organic and vegan*
- *Great value wines from an underrated and lesser-known appellation in southern Rhône Valley*
- *An extended aging on fine lees gives the wine richness and structure without the use of oak*

VITICULTURE

The vines grow in hallowed farmland made up of contrasting terrain, from the vast silty soils of the plains along the majestic Rhône to the sunny hillside of its banks and the stony plateaus of its now abandoned riverbeds.