

A harmonious blend of Syrah, Grenache, and Mourvèdre. Intriguing notes of dark fruit, spices, and eucalyptus.

CHÂTEAU DE MONTFRIN ROUGE COSTIÈRES DE NÎMES



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 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. This is where he grew up, established roots and feels 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. 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. 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."



VINIFICATION

Fermentation is temperature controlled in steel tanks. Depending on the wine, maturation takes place in stainless steel tanks, in some cases a portion of the blend is aged in large oak casks. The winery does not use animal products in the treatment of the wines, which are all vegan certified.

VITICULTURE

The vines are cultivated in this country blessed for agriculture in very different terrains. Most of the plots are irrigated to enable the vines to withstand increasingly long periods of drought. Part of the harvest is carried manually to allow vinification in carbonic maceration. The vineyards are farmed following organic principles.

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SKU: 869312

Region	Rhône Valley
Classification	Costières de Nîmes
Vintage	2020
Grapes	60% Syrah, 20% Grenache, 20% Mourvèdre
Soil Composition	Rolled pebbles on clay-limestone subsoil
Vineyard Training	Cordon de Royat
Density/Yield	45 hl/ha
Fermentation	Mechanical harvest at the end of the night to retain the freshness of the grapes. Temperature controlled fermentation in stainless steel
Alcohol	14.0 %
Residual Sugar	1.0 g/l
PH	3.58 g/l
TA	3.45 g/l
Free SO2	27 mg/l
Total SO2:	55 mg/l

TASTING NOTES

A very harmonious blend of Syrah, Grenache, and Mourvèdre from a very underrated appellation. Costières de Nîmes can provide wonderfully balanced, medium-bodied wines of great structure and depth. This wine is a good example. Wonderful aromas of dark fruit and violets are complemented by hints of spice and eucalyptus. The palate is well rounded and dense, leading into a long, pleasing finish backed up by ripe tannins.

PAIRING SUGGESTION

Great choice with a flavourful cassoulet, medium ripe cheeses, a simple steak et frites or barbecued burger.