

CHÂTEAU DE MONTFRIN LA TOUR ROSÉ



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: 869311

Region	Rhône Valley
Classification	IGP Costières du Pont du Gard
Vintage	2022
Grapes	60% Caladoc, 20% Syrah, 20% Grenache
Soil Composition	Sand and Silts
Vineyard Training	Cordon de Royat
Density/Yield	60 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel
Alcohol	13.0 %
Residual Sugar	1.0 g/l
PH	3.42 g/l
TA	4.0 g/l
Free SO2	13 mg/l
Total SO2:	61 mg/l

TASTING NOTES

This elegant and charming rosé wine is a blend of Caladoc (crossing of Grenache and Malbec), Syrah, and Grenache. The summer breezes in this area along with the Mistral preserve the freshness and purity of the fruit. It is a harmony of complex aromas leading into round, pleasant palate.

PAIRING SUGGESTION

This wonderful rosé pairs well with a wide range of dishes and is a very versatile food companion. Summer salads, shrimp cocktails, grilled fish and poultry will all benefit from the complex aromas and freshness.