

CHÂTEAU DE MONTFRIN ROUGE À LA DOUCEUR D'ALLER ROUGE



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".

VITICULTURE + VINIFICATION

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.

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.

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SKU: 869314

Region	Rhône Valley
Classification	Côtes du Rhône Villages
Vintage	2019
Grapes	60% Syrah, 40% Grenache
Vineyard	Organically farmed higher elevation vineyards in the Rhône valley
Soil Composition	Villafranchian gravel soils
Vineyard Training	Cordon de Royat
Density/Yield	30 hl/ha
Fermentation	Manual harvest during the day to ensure the start of warm fermentation. Temperature controlled fermentation in stainless steel. Partial maturation in 600 l oak casks
Alcohol	14.5%
Residual Sugar	1.0 g/l
PH	3.84 g/l
Acidity	3.3 g/l
Free SO2	21 mg/l
Total SO2	72 mg/l

TASTING NOTES

The grapes (60% Syrah and 40% Grenache) are harvested from a low-yielding vineyard in the Côtes du Rhône Villages appellation. Maturation takes place in larger oak barrels for a hint of oak and additional complexity. The tannins are mature and silky, providing a beautiful balance to the aromas and flavours of dark fruit and black pepper.

PAIRING SUGGESTION

Can be enjoyed on its own in front of a crackling fire and maybe accompanied by a nice cigar. Works great with roasted meats such as prime rib, leg of lamb, and venison.