

"An inviting aroma of spice, followed by notes of black fruit. A complex structure of silky, mature tannins provides the perfect backbone for this special red wine that embodies the powerful charm of the southern Rhône."

Château De Montfrin Á La Rêverie 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 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".

VINICULTURE

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.



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 is vegan and organic certified.



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SKU : 105160

Region	Cotes du Rhone
Classification	AOC/AOP
Vintage	2020
Grapes	80% Grenache, 15% Syrah, 5% Carignan
Soil Composition	Pebbly
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Stainless Steel
Aging	One year in neutral oak barrels
Alcohol	14.5 %
Residual Sugar	1.0 g/l
РН	3.57 g/l
ТА	3.5 g/l
Free SO2	24 mg/l
Total SO2	52 mg/l

TASTING NOTES

Dark and intense in the glass with notes of morello cherry, orange rind, tobacco, licorice, lavender and dried herbs. Medium bodied, and not "in your face". Balanced, round tannins and a long warm finish. The grenache provides plenty of fruitiness with the syrah pepper notes coming in underneath to provide the tannic structure.

FOODS + MOODS

Excellent with cassoulet, beef stews, strong cheeses on a charcuterie platter.