

## Château De Montfrin Á 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”.

## 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. The Roussanne is stirred on the fine lees for about 10 days to add texture and complexity.



**SKU : 105159**

Region	Cotes du Rhone
Classification	AOC/AOP
Vintage	2022
Grapes	Roussanne, Grenache Blanc
Soil Composition	Pebbly
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Stainless Steel

Aging	In stainless steel on its fine lees
Alcohol	13.5 %
Residual Sugar	1.0 g/l
PH	3.39 g/l
TA	4.2 g/l
Free SO2	28 mg/l
Total SO2	58 mg/l

## TASTING NOTES

Lovely pale golden colour with aromas of white flowers, pears and stone fruits. The wine fills the mouth with tropical fruits, melon and hints of warm toast. The acidity is well-balanced with the alcohol and the slight texture of this wine gives it an extra layer of flavour and complexity.

## FOODS + MOODS

Pairs with chicken a la king, sauteed mushrooms on toast and creamy cheeses.