

“Well integrated acidity and slight undertones of oak create a very versatile and easy to enjoy wine for a multitude of occasions.”

## Château de Montfrin a la Reverie 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 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.

## VINICULTURE

The estate is a family property located between the regions of Languedoc and Provence and the Rhone & Gard rivers. The name Montfrin derives from the latin word “Mons Fremens”, which translates to “mountain of wild animals”, a place of sanctuary for animals fleeing the raging floods from the rivers below. Nowadays, other animals live amongst the vines and olive trees.

## 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. The winery does not use animal products in the treatment of the wines, which are all vegan certified.



### SKU : 105159

Region	Côtes du Rhone
Classification	AOC/AOP
Vintage	2022
Grapes	Roussane, Grenache Blanc
Soil Composition	Pebbly
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation in 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 pure 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

Pair with Chicken a la King, sauteed mushrooms on toast and creamy cheese.