

"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 La Tour Rouge



Château de Montfrin has been in Jean-René de Fleurieu's family since 1925when his grandfather purchased the château and the vineyards. Jean-Renetook over in 2004 and today is supported by his daughter Aurore in theoperation of the winery and its 100 hectares of organically farmed vineyards. In addition to vineyards, the estate also has olive groves. Lookingafter 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 arelocated 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 ive 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 thewines, which are all vegan certified.



# 2022 Château de Montfrin La Tour Rouge - SKU 105158



SKU:105158	
Region	Côtes du Pont du Gard
Classification	IGP
Vintage	2022
Grapes 60% Sy	yrah, 30% Grenache, 10% Cabernet
Soil Composition	Sandy and Silty
Vineyard Training	Double Cordon
Density/Yield	45 hl/ha
Fermentation	Temperature controlled fermentation in stainless steel
Aging	
Alcohol	13%
Residual Sugar	1.5 g/l
PH	3.52 g/l
ТА	3.6 g/l
Free SO2	30 mg/l
Total SO2	55 mg/l

### **TASTING NOTES**

A Very drinkable wine with loads of red fruit, licorice and floral notes of wisteria.

### FOODS + MOODS

Best enjoyable with a backyard barbeque with friends and family, a charcuterie board with cheeses and meats from the region, smoked salmon, and to relax in the shade of large trees celebrating life.