

French blood, actually living in Norway #Winelover, Social Media, Wine Professionnal. Behind every bottle there is a person and a story that can make that wine alive ! Life is about #wine & #food !!

TUESDAY, APRIL 3, 2012

Montirius Tasting March 2012, Rhone Valley, France



MONTIRIUS

A few years back by chance, looking for new products and asking for some sampling I discovered a really great estate in the middle of Rhone, based on the Vacqueyras and Gigondas appellations.

A family estate vineyard still run by the same family, the Saurel. Today Eric & Christine run the all vineyard, under biodynamics principles and produce some really high quality wines and top Gigondas & Vacqueyras ! In the 1980s it was run by Max Saurel, the father of Eric, and he had really bad feeling about the chemicals, fertilizers,... so he stopped their application. During the 80s, Eric, get qualifications and diploms in wine productions in Bordeaux and starts working on the estate with his wife, Christine. Through some events, pointing to the healths of their daughter Justine, they discover homeopathy, which gonna change forever all their principes of thinking, reacting & put back in question themselves and they way of working their vineyard and working with the vine. Beginning of the 90s they stop to use all chemical, and start to use Bacillus Thuringiensis, to get a respectful approach of mankind and nature. In 1996, the vineyard is certified Ecocert & converted to biodynamie, to finally produce they first wine from biodynamic farming originated grapes in 1999.

Since, this time they just do better and better, and really pull out the best of they vines, soil, terroir and work to bring up the nicest and purest wines.

Certified organic by Ecocert and Bio-Dynamic by Biodyvin.

For the story the name "Montirius" comes from the shorten of the names of their kids Justine, Manon, Marius: Ma (Manon) - TI (Justine) - Rius (Marius).

A really dedicated family to their wine!
Really nice people !!

So I meet them almost once a year, next step will be to visit they vineyard and estate!

This year, to taste, as usual was so many delicious and original wines. Eric was just back from Montreal, where he was holding a tasting with the association "Return to Terroir" so I met Christine and their daughter Manon

who made a really good job presenting the wines from the property!

Some things to know also:

They don't use oak barrels at all because they feel it's hiding their wine.
They release on sale/market the vintages that are the most mature to be enjoyed, but you can still buy youngest vintages also.
Use of natural yeasts.



Montirius "Minéral" 2010, Vacqueyras : white
Grapes varieties: Roussanne 25%, White Grenache 25%, Bourboulenc 50%
Like the name says it very Mineral, really nice expression of the soil, freshness, a touch of peach, melon, fresh grapes, very nice minerality, well balanced acidity

Montirius "Minéral" 2011, Vacqueyras : white (not bottled)
Grapes varieties: Roussanne 25%, White Grenache 25%, Bourboulenc 50%
On the same notes, a very nice mineral expression, a bit more wild on the nose and more character, fresh and young, to see in one year.

Montirius "Perle de Rosé" 2010, Vacqueyras: rosé
Grapes varieties: White Grenache, Cinsault, Carignan
Really refreshing wine, mineral & fruity, well balanced with a touch of tannins, a rosé to drink on the terrasse or even to match with food like some grilled white fish seabass or halibut, with the remarkable notes of citrus and zest.

Montirius "Sérine" 2009, Cotes du Rhone : red
Grapes varieties: 100% Syrah
1ha 50 of old vines in Cotes du Rhone, very deep black red, a nose on the provençal herbs, spicy notes, nice intensity, floral touch. In the mouth, a nice gentlemen, straight, a hint of power, a Syrah on his top side, nice tannins, med+ intensity, spicy, dry, acid med tannin med+ and pronounced, a garrigue touch.

Montirius "Jardin Secret" 2010, Cotes du Rhone : red
Grapes varieties: 100% Grenache
One Hectare of old vines planted in 1947. Nice and typical Grenache nose, nose of raisin, strawberry, touch of alcohol. More sweet, gentle wind of floral perfume. Taste nicely juicy, some power and nice body, on the dries fruits, black cherries, raspberry and a olive touch, and a present but softened acidity.

Montirius "Garrigues" 2010, Vacqueyras : red
Grenache 70%, Syrah 30%
Classified as a "CRU" in 1990.
24 hectares (12 parcels) situated on a plateau of "Garrigues" (around Vacqueyras village) planted with old vines. The average age of which is 55 years old.
A light wild, herbal nose, Garrigues, liquorice touch, floral and blackberries. A nice structure, flavoured dark plum, black fruits, earthy notes, roasted coffee notes, smoky touch and spicy finishing.

Montirius "Le Clos" 2009, Vacqueyras : red
Grenache 50%, Syrah 50%
Classified as a "CRU" in 1990.
A promontory parcel of 8,5 hectares which rises above the plain of the "Comtat" with, on each side on slopes of 11 hectares, 100 year old oak

Libervino

Libervino

woods which protect and isolate it from the rest of the "appellation". A specific microclimate prevails here where the rainfall is less than elsewhere.

Purple notes, dense deep red. Aromas of currants, blueberries and hint of tobacco.

Flavours with hints of blackberry, currant, blueberry, figs and licorice, herbs and smoke notes. Balanced tannins, well structured. A really nice wine.



Montirius "Terres des Aïnés" 2007, Gigondas : red

Grenache 80%, Mourvedre 20%

Classified as a "CRU" in 1971.

16 hectares (3 parcels) planted with Grenache and Mourvèdre of which 12 hectares are very old vines which date from 1925.

This part of the vineyard is heritage to the grown up in each generation.

Really nice deep red purple. Dark berries, cedar, light tar, and spicy on nose. It comes in the mouth with a nice concentration, robust, cherries, spicy, green leaves notes, aromatic herbs, balanced tannins and a nice kick to finish.

Montirius "Confidentiel" 2009, Gigondas : red (absolutely my favourite cuvée)

Grenache 80%, Mourvedre 20%

This Top Gigondas comes from a micro-terroir of 1.5 hectares situated in our 10 hectares Gigondas parcel in the " La Tour" area.

Even if this vintage still young, can see a really big potential after longer aging in the bottle.

Nice and strong deep purple with red hints. On the nose it comes on rich and ripe fruits, with herbal hints, a touch of wood even if it is vinified only in steel vats. A nice balance, with good structure, sweet spices, round and elegant , young and powerful, concentrate in fruits, and remarkable tannins. Just awesome wine, but want to taste it in a few more years.

According to the Saurel family, this wine is a gift of Mother Nature. It is Unique.

They say this because few years back they saw on this small parcel, that the plants were not growing the same way and not ripening on the same time, so they made a first special "cuvée" and through the success and this individuality of this magic wine, they keep producing it under the name "Confidentiel"

Hope this article, will suit you my dear readers and twitter followers, don't hesitate to share.

And if you have the opportunity to drink, buy or taste their wines just do it, you won't regret it!

More infos on Montirius website also!

And Cheers !!