

# MONTIRIUS "CONFIDENTIEL" A.O.P. GIGONDAS RED

Vines situated in a corner of a large 10 hectare parcel called 'La Beaumette' gave birth to this wine. We made this 'discovery' during our winetasting and pre-blending. This new arrival surprised us in its fullness and harmony despite its youth. We had two choices, to do a blending identical to other years and let this gift of nature disappear, or to share our new discovery, despite not understanding why, with the Montirius amateurs by doing a separate bottling. We did not know if this phenomenon would be reproduced. This is how this vintage was born; it is a 'confidence' in the location.

**Vine Varieties :** 80% Grenache – 20% Mourvedre

**Age of Vines :** 80 years on average (Grenaches aged of 90 years)

**Parcels :** 1 ha.

**Soil type :** 'Garrigues' or plain soil, blue clayey marl and yellow sand and sandstone

**Climate :** Mediterranean

**Pruning :** Goblet or Royat cordon pruning with a maximum of 6 spurs and 2 buds

**Harvest :** Manual

**Winemaking :** Traditional, total de-stemming, light crushing, **natural indigenous grape yeasts**

**Ageing :** Cement vats without interior lining for two winters then in bottles. 100% oak free

**Bottling :** The entire production is bottled **during fruiting or flowering days, a waning moon**, (by the Maria Thun calendar) by **Justine & Eric**. No sulphites added

**Corks :** Naturel premium quality cork. FSC certified CRU

**Authorised yield :** 35 hl/ha

**Domain yield :** 30 hl/ha on average

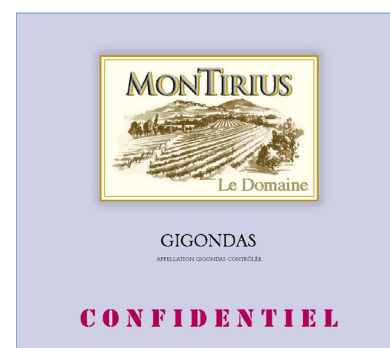
**Production :** 4 000 bottles

**Laying down :** Between 4 & 25 years

**Winetasting :** It is a masterpiece of balance, structure, aromas, spices, and its roundness and elegance. In its youth as in its future maturity, it will give great pleasure. For us it is a gift offered by Nature. It is unique

**Geological cross-section :**

- 1) 'Mindel' clay and limestone.
- 2) 'Pliocene' blue marl clay.
- 3) 'Helvetian' plinth of sand and sandstone.



Organic certified since 1999  
Bio-Dynamic certified since 1999

This wine may have a natural deposit  
Dry wine



Zero entry of animal  
origin in the vinification  
of our wine

