

MONTIRIUS "JARDIN SECRET"

A.O.P. CÔTES DU RHÔNE RED

Made from old Grenache vines situated in the village of Sablet. This village is classified 'Cotes du Rhone Village'. To mention 'Cotes du Rhone Village' on the label, the parcel should have been planted with two vine varieties. We preferred to keep the old vines... 100% Grenache. The name of this wine 'Jardin Secret' comes from the sensation we have when we enter these vines. 'A secret garden'

Vine Varieties : 100% Grenache

Age of Vines : 60 years old

Parcels : 1 ha

Soil type : Helvetian 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 : In cement vats without 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 : 52 hl/ha

Domain yield : 30 hl/ha on average

Production : 4 000 bottles

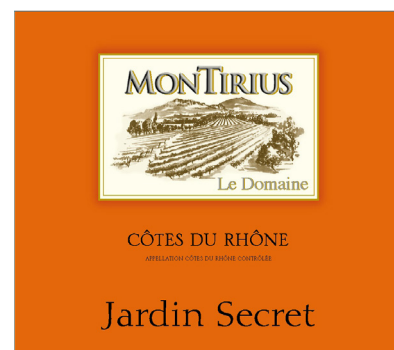
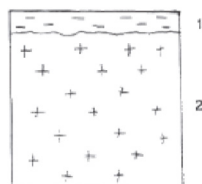
Laying down : 5 to 10 years

Winetasting : A deep red wine revealing on the nose silky hints of raspberry, of liquorice and vanilla. The mouth is dominated with ever present tannins, soft round and of a lovely composition. The tasting brings aromas found on the nose, with length and a good olfactory return

Geological cross-section :

1) Sandy loam

2) Helvetian 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

