

MONTIRIUS "LA TOUR"

A.O.P. GIGONDAS RED

It is a selection of our youngest Gigondas vines. We gave it the name 'La Tour' because one of the parcels in the locality has this name.

Vine Varieties : 80% Grenache – 20% Mourvèdre

Age of Vines : 35-50 years old

Parcels : 5 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

Aging : Cement vats without interior lining one winter 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 : 20 000 bottles

Laying down : Between 4 – 8 years

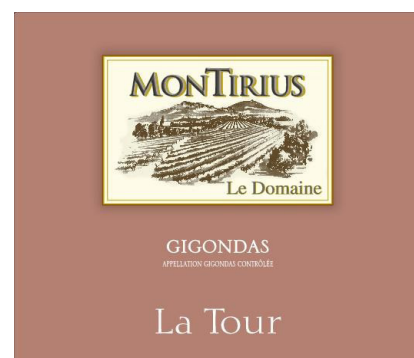
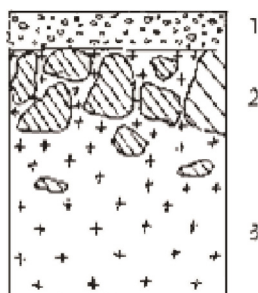
Winetasting : Hints of spices red fruits and violets. A lovely drinkable wine even in its youth with elegant and melting tannins

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

