

# MONTIRIUS "LE CADET" IGP VAUCLUSE RED

The vines are situated on the banks of the Ouvèze river (which dries up in summer). From the Montirius family, we present "Le Cadet"

**Vine Varieties :** 60% Grenache - 40% Syrah

**Age of Vines :** 65 years old

**Parcels :** 7 ha

**Soil type :** Sandy clayey soil with ancient Würm alluvium

**Climate :** Mediterranean

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

**Harvest :** Manual or mechanical (it depends on the year)

**Winemaking :** Traditional methods, total de-stemming light crushin, natural **indigenous grape yeast**

**Ageing :** In cement vats without interior lining, for 6-12 months, then in bottles. **100% oak free**

**Bottling :** The entire production is bottled in **fruit or flower days**, descending Moon (Maria Thun calendar) by **Justine and Eric Saurel**. No sulphites added to bottling

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

**Authorised yield :** 75 hl/ha

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

**Production :** 28 000 bottles

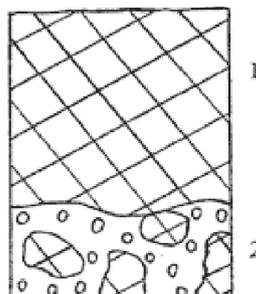
**Laying down :** 5 years

**Winetasting :** A red wine with purple colour. In the mouth it shows fruitiness and spices. It has the enviable structure of a Cotes du Rhone

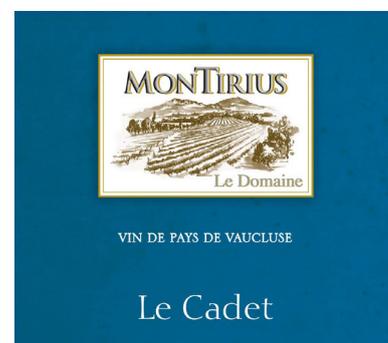
## Geological cross-section

1) Ancient Würm alluvium (Sandy clayey soil).

2) Gravel deposits from the nearby river with pockets of ancient Würm alluvium.



**Note:** The roots use both layers of soil. The Ouvèze river which dries up in summer no longer hydrates the roots situated in the geological cross section. There is therefore a physiological interruption of the vine growth which promotes concentration in the grapes more. There is a physiological stop of the vine which favors the concentration in the berries of grapes.



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

