

MONTIRIUS "LE CLOS"

A.O.P. VACQUEYRAS RED

A protective place of century-old oaks surrounding the plot, a grand cru clay. The place is totally closed from where its name of vintage.

Vine Varieties : 50% Grenache - 50% Syrah

Age of Vines : 28 years

Parcels : 8.5 ha

Soil type : 'Garrigues' or plains soil and sub soil, on blue Helvetian marl clay, containing the most complex of clays '**Montmorillonite**' It is one of the loveliest pieces of land in Vacqueyras

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 : In 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 : 15 hl/ha on average

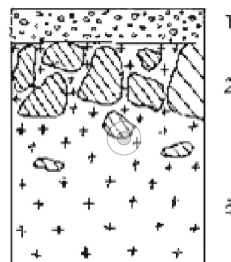
Production : 17 000 bottles

Laying down : 8 to 25 years

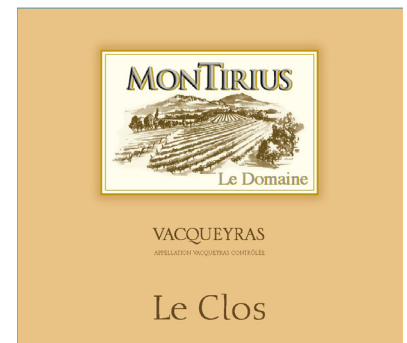
Winetasting : A deep red wine, on the nose, with characteristics of the parcel: raspberry, liquorice and vanilla. In the mouth, the tannins are fine, silky and delicate. A lovely after taste. The aromas on the nose are found in the mouth, complimented by elegance, finesse and a lovely freshness

Geological cross-section

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



Note: The roots use the 3 geological layers. It is one of the loveliest pieces of land in Vacqueyras



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

