

MONTIRIUS "LE VILLAGE"

A.O.C. VACQUEYRAS RED

A selection of the youngest of our Vacqueyras parcels. We called this wine 'Le Village' as a tribute to the village of Vacqueyras, evocative of this wine classification, and also the name of a much loved village of Provence in the middle of the vines

Vine Varieties : 80% Grenache – 20% Syrah

Age of Vines : 25 years old on average

Parcels : 5 ha

Soil type : 'Garrigues' or plains soil and sub soil, on blue marl clay

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 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

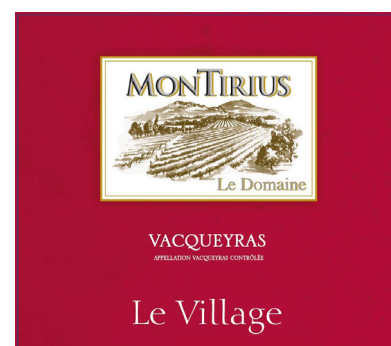
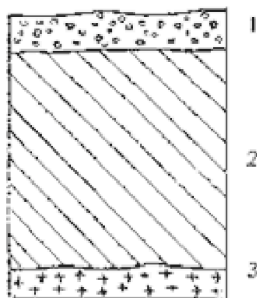
Production : 20 000 bottles

Laying down : 4 to 8 years

Winetasting : A lovely easily drinkable wine in its youth, with melted tannins. Aromas of mouth-watering red fruits followed by a lovely tannic structure

Geological cross-section :

1. **Mindel** plains soil
2. **Pliocene** pockets of 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

