

MONTIRIUS "LES VIOLETTES" IGP VAUCLUSE RED

A parcel rented to us in 2007 by a retired friend of the family. It is situated in 'Sarrisans' in an area called 'l'aire du chateau'. It was the least liked of the previous farmer. We immediately converted it to Bio-Dynamic culture. The children from the Waldorf School came to harvest with us in 2008 and to sing to the vines and the grapes. Hints of violets come through immediately in this wine, both on the nose and in the mouth, which gave birth to its wine name.

Vine Varieties : 100% Syrah

Age of Vines : 35 years

Parcels : 1.5 ha

Soil type : Recovered alluvial silt on a base of Helvetian sand and sandstone

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 crushing, natural **indigenous grape yeasts**

Ageing : In cement vats without lining, for between 6 to 12 months, 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 cork of premium quality FSC certified CRU

Authorised yield : 75hl/ha

Domain yield : 34hl/ha on average

Production : About 7000 bottles

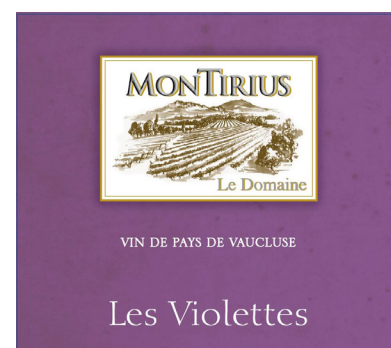
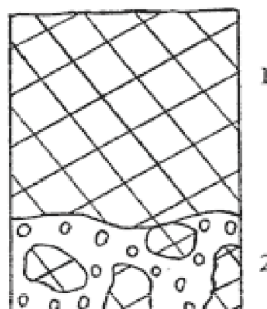
Laying down : 5 years

Degustation : To be drunk at 17° or slightly chilled in summer. On the nose it has aromas of red fruits as found in the northern Syrah

Geological cross-section :

1. Ancient Würm alluvial deposits (sandy clayey soil).

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



Organic certified since 2010
Bio-Dynamic certified since 2010

This wine may have a natural deposit
Dry wine



Zero entry of animal
origin in the vinification
of our wine

