

# MONTIRIUS "MINÉRAL"

## A.O.P. VACQUEYRAS WHITE

The name for this wine came to us naturally over the years of vintages which we tasted. In fact during the ageing in bottles, the mineral taste intensifies. 'Mineralité' for us means 'saltiness'

**Vine Varieties :** 25% White Grenache, 25% Roussanne, 50% Bourboulenc

**Age of Vines :** 30 years on average

**Parcels :** 1.82 ha

**Soil type :** Old 'Mindel''alluviom Garrigues' or plains soil, resting on yellow Helvetian sand and sandstone

**Climate :** Mediterranean

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

**Harvest :** Manual

**Winemaking :** Skin maceration. Direct pressing. Blending of two white wines: white Grenache-Roussane and white Bourloulenc.

**Natural indigenous grape yeasts**

**Ageing :** In bottles; Bottled in the Spring – **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 :** 21 hl/ha on average

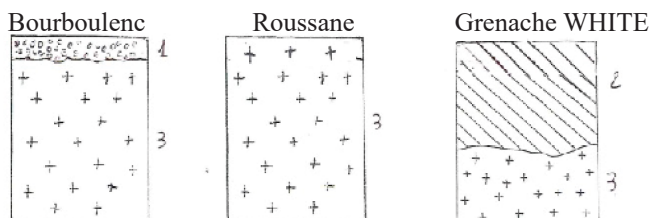
**Production :** 5 000 bottles

**Laying down :** Between 4 and 15 years

**Winetasting :** A lovely freshness and balance in this wine. Hints of white flowers and honey found both on the nose and in the mouth. Finally in the mouth, a saline mineral taste.

**Geological cross-section : 3 Grapes, 3 Soil types**

1. MINDEL ground scrub (clay-limestone).
2. PLIOCENE blue clay marl.
3. MORMORILLONITE plinth of Helvetian sand & 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

