

MONTIRIUS "LA MUSE PAPILLES" A.O.P. CÔTES DU RHÔNE WHITE

This wine awakens and stimulates our taste buds.

It is true to its name!

Vine Varieties : 35% Clairette - 35% Roussanne - 30% Grenache
WHITE

Age of Vines : 40 years old

Parcels : 1 ha

Soil type : Sandy clayey with ancient Würm alluvium

Climate : Mediterranean

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

Harvest : Manual

Winemaking : Direct pressure after total de-stemming – **Natural grape yeasts.** Stirring of lees

Aging : In bottles following Spring bottling **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 : 52 hl/ha

Domain yield : 30 hl/ha on average

Production : 4 000 bottles

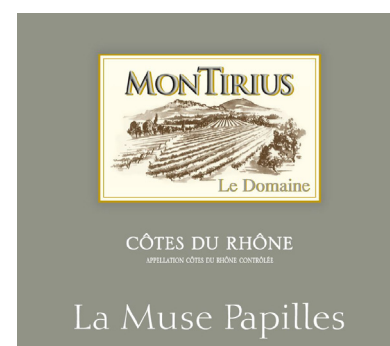
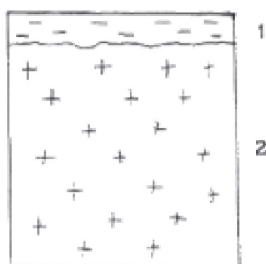
Laying down : 3 years

Winetasting : On the nose, it reveals delicate notes of honey and white flowers. On the palate, it lines the palate with citrus and mineral notes

Note : Its freshness and balance for a southern wine are worth noting

Geological cross-section :

1. Ancient alluvial Würm deposits (sandy-clay).
2. Helvetian sand and sandstone plinth .



Organic certified since 2000
Bio-Dynamic certified since 2015

This wine may have a natural deposit
Dry wine



Zero entry of animal
origin in the vinification
of our wine

