

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

This range of wines, available since 2013 in red, white and rosé will awaken the taste buds. It is true to its name!

Vine Varieties : Cinsault – Grenache

Age of Vines : 40 years

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

Ageing : Bottled - 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

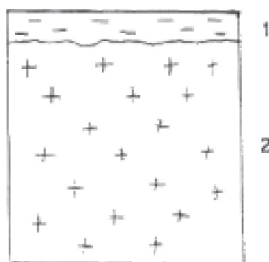
Laying down : 3 years

Winetasting : It is a friendly wine, fruity yet full.

Food & wine pairing: It is a wine to accompany your summer & fish dishes. It's a table Rosé, also for an aperitif.

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

