

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

This range of wines, available since 2013, in red, white and rosé, will awaken the taste buds. It is true to its name. It comes from Justine's vines in Violes.

Vine Varieties : 80% Grenache – 20% Syrah

Age of Vines : 40 years

Parcels : 3 ha

Soil type : 'Garrigues' or plain soil and Helvetian sand and sandstone

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 for between 6 and 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 premium quality cork. FSC certified CRU

Authorised yield : 52 hl/ha

Domain yield : 30 hl/ha on average

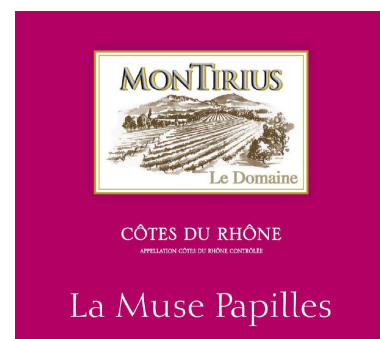
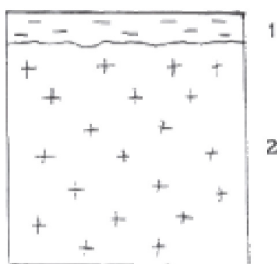
Production : About 12 000 bottles

Laying down : 4 to 6 years

Winetasting : A fruity, mouth-watering wine. On the nose it reveals aromas of cherries and raspberries. It lines the mouth and the palate and the fruit remains present.

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

