

# MONTIRIUS "PERLE DE ROSÉE"

## A.O.P. VACQUEYRAS ROSÉ

It is a pressed rose wine. The grapes are chosen from one of our Vacqueyras parcels containing yeasts favorable to making good rose wine. We gave it this name because in the mouth it has the freshness of a dewdrop at the break of day.

**Vine Varieties :** 100% Grenache

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

**Parcels :** 1 ha

**Soil type :** '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 :** Pressed rose wine. **Natural indigenous yeasts.** Traditional methods

**Aging :** 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 :** 35 hl/ha

**Domain yield :** 31 hl/ha on average

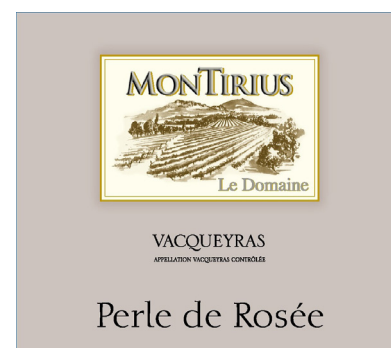
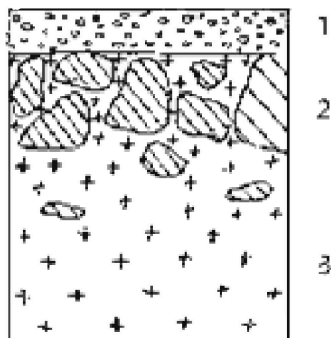
**Production :** 4 000 bottles

**Laying down :** 2 years

**Winetasting :** Aromas of raspberry. Mouth-watering freshness, salty, gourmet, creamy and well balanced

**Geological cross-section :**

1. **Mindel** clayey limestone soil.
2. **Pliocene** pockets of blue clayey soil.
3. **Helvetien** plinth of sand and 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

