

# MONTIRIUS "SÉRINE"

## A.O.P. CÔTES DU RHÔNE RED

Vines situated in 'Sarrians' near the parcel called 'Le Clos'. They are protected on two sides by a forest. The micro climate here is cool. They are vines rented to Eric Saurel in 2007 by a neighbour who liked to see our Bio-Dynamic work. He was happy to see his vines pampered as he had done. The Syrah expresses itself like the Syrah of the northern Rhone Valley vines commonly known as 'Sérine', thus the name.

**Vine Varieties :** Syrah - Grenache

**Age of Vines :** 50 years old

**Parcels :** 1 ha

**Soil type :** 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**

**Ageing :** In cement vats without interior lining for 18 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

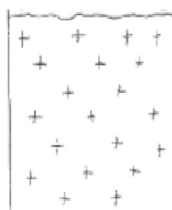
**Production :** 4 000 bottles

**Laying down :** 5 to 10 years

**Winetasting :** A balanced fresh wine revealing hints of lily on the nose. In the mouth, a lovely freshness, a rich balance and silky tannins. A delightful, fresh, light wine for immediate pleasure, accompanied by woodland fruits

**Geological cross-section :**

Helvetian sand and sandstone



Organic certified since 2010  
Bio-Dynamic certified since 2010

This wine may have a natural deposit  
Dry wine



Zero entry of animal  
origin in the vinification  
of our wine

