

MONTIRIUS "TERRE DES AÎNÉS"

A.O.P. GIGONDAS RED

We called this wine 'Terre des Aînés' because the big parcel of 10 hectares was always handed down to the first of each new generation for the last 5 generations

Vine Varieties : 80% Grenache – 20% Mourvèdre

Age of Vines : Average age 80 years old (Grenache 90 years old)

Parcels : 10 hectares of 3 different parcels

Soil type : 'Garrigues' or plain soil, blue clayey marl and yellow 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 : Cement vats without interior lining for two winters 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 : 35 hl/ha

Domain yield : 30 hl/ha on average

Production : 40 000 bottles

Laying down : from 4 to 15 years

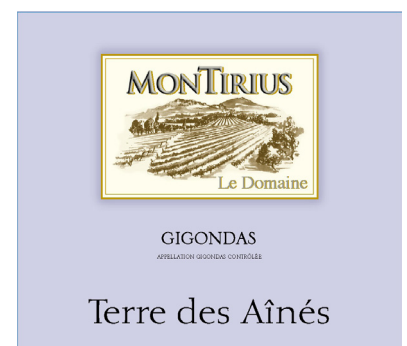
Winetasting : A lovely deep dark red wine. On the nose it has hints of liquorice, violets and black fruits. In the mouth, it is both delicate and powerful. Tannins with a noble texture. The aromas found on the nose are also discovered in the mouth

Geological cross-section

1. 'Mindel' 'Garrigues' or plain soil of clay and limestone
2. 'Pliocene' blue clayey marl
3. Helvetian sand and sandstone foundation.



Note: The geology of these three parcels allows us to exploit 5 different soils.



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

