

MONTIRIUS "La Fine"

A.O.P. GIGONDAS

This is the first « Fine » made in the Appellation Gigondas. Distillation in April 2016 of Montirius' wines from our red Gigondas that are already bottled and that we put aside from sales when the quantity of wine in the bottle doesn't contain exactly the right amount of wine. This is always checked one last time when labelling the bottles.

Definition of Fine : Distillation of wine

Type of Distillation : Batch distillation in an alambic consisting of a jacketed tank. This avoids any contact between wine and steam.

Alcohol percentage : 43,5 %

Barrel maturation : No

Process of winemaking : We are fortunate that a distillery in our region is very attentive to our wishes. Distillation in fruit days. Only the heating core (the most precious and delicate part) is kept. The percentage of alcohol obtained by distillation is 53%. Eric Saurel will then taste samples of fine at different degrees and stops his choice at 43.5%. At this degree of blend, the fine reveals its perfect balance and reveals all its aromas.

The added water comes from our borehole (100 meters deep). This water is located in the sands and sandstone of the Helvetian and has been revitalized thanks to our basins before use

Bottle and Cork : Glass.

Tasting : A very fine nose on stone fruits, sweet spices. Delicate power on the palate, hints of cinnamon, white pepper.

Storage : At room temperature. Protected from light in its packaging.



Organic wine since 1999
Bio-Dynamic since 1999

Dry spirit (not sweet)



Zero entry of
animal Origin in the
vinification of our wine

