



CHÂTEAU de MONTFRIN



CÔTES DU RHÔNE VILLAGES RED  
*Appellation d'Origine Contrôlée*

" à la douceur d'aller "  
2013

Gold Medal, Concours des vins d'Orange 2014



**Varieties:** 85% syrah, 15% grenache.

**Site:**

Pebbly terrain with clay-limestone subsoil.

These pebbles are particularly good at radiating the warmth built up during the day back to the vines. So they play a part in getting the grapes perfectly ripe.

The exceptional draining capacity of these pebbles also allows any surplus water to quickly drain away during heavy spells of rain, which prevents certain diseases from developing.

In summer, sea mists and breezes come inland right along the Costières area. The moderating effect of these breezes boosts the temperature variations between day and night, which is acknowledged as a way of retaining freshness and fruit purity in the wines. In addition, the 'Mistral' north wind is also advantageous to vine health.

**Viticulture:**

Yields are 30 hectolitres per hectare.

The vines are trellised as double cordon, so the bunches are spread out and get better aeration and direct sun exposure. Cordon spur pruning is better for quality by limiting yields and vine vigour.

Harvesting is done mainly by hand with the grapes being placed in wooden crates and then transferred in whole bunches to a vat. The grape harvest takes place during the day to ensure that fermentation begins while warm.

**Winemaking:**

Warm post-fermentation maceration helps boost the extraction of colours and aromas while softening tannins. Some of the wine is then aged in large 600-litre oak barrels (demi-muids) for 10 months to gain in complexity while limiting the woody notes. The rest of the wine is aged in vats.

**Packaging:** 75cl. Black case 6 bottles lying down.

**Abv:** 14,5°

**Tasting note:**

The wine has a dark hue with crimson highlights and an intense first nose of tobacco, candied liquorice and crystallised black berries (blackcurrants and blueberries). The palate is full, ample and smooth, with Morello cherry, violet cordial and a peaty note.

*Côtes-du-Rhône Villages wine is produced on the banks of the Rhône between Vienne and Avignon.*

*The AOP designation currently includes 95 town and villages in the 4 southern Departments of the wine-growing region, i.e. the Ardèche, the Drôme, the Gard and the Vaucluse.*

*The production area is 3,380 hectares, producing an average of 110,000 hectolitres per year.*

