

# Côtes du Rhône

## Cuvée MONTJAU Organic



Appellation d'Origine Protégée



*"Light ruby red. Youthful nose of red berries, plum, dry spices and a light to medium palate with good freshness some spicy peppery and ginger notes with red fruits followed by a medium length."* Andreas Larsson - World's Best Sommelier 2007.

### GRAPE VARIETIES :

Carignan, Mourvedre, Grenache, Syrah,

### TERROIR :

The vineyard spread out on round pebbles terroir typical of the Rhône Valley. Located on the Mount Montjau or « Mount Jupiter ». It's on the heights of Bourg-Saint-Andéol village.

### WINEMAKING :

Cuvée Montjau is exclusively crafted with a selection of old vines. The grapes are willingly harvested at a late ripening stage. A long 18 day maceration makes it quite concentrated and rich, yet balanced.

### WINE TASTING :

A bright and deep ruby red color. Spices and chocolate on the nose.

It is powerful and full body on the mouth, with notes of black and red fruits.

It's a ample and well-structured wine, yet the tannins are finely polished, with a smooth mouth feeling.

### WINE PAIRING :

Would perfectly pair with meat stews, pork belly or any soft cheese.

Best served at 18°C.

Open and decant it 1 hour before drinking.

### AGING POTENTIAL

3 to 5 years.

