

MONTI RIUS

Montirius - Les Cigales de Montirius Cotes du Rhône Rosé NV

TASTING NOTES

"Gourmand" (mouthwatering) with fresh notes of raspberries and fresh fruits.

FOOD PAIRING

As an aperitif before meals as well as with grilled meats & fresh fish. A wine to be drunk with friends.

VINEYARD & PRODUCTION INFO

Training method:	Royat Cordon
Elevation:	330 feet
Vines/acre:	8800
Yield/acre:	1.6 tons
Exposure:	Southern
Year vineyard planted:	1983
Harvest time:	early September
First vintage of this wine:	2014
Bottles produced of this wine:	10,000
Certifying organizations:	Ecocert

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	64 °F
Maceration technique:	Pumpovers
Length of maceration:	30 days
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.1
Residual sugar:	3.4 g/L
Acidity:	4.3 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: The Saurel family
Winemaker: Eric Saurel
Total acreage under vine: 133
Estate founded: 1925
Winery production: 150,000 Bottles
Region: Rhone Valley
Country: France