

Montirius - Les Cigales de Montirius Cotes du Rhone Blanc NV

WINE DESCRIPTION

Montirius has been certified biodynamic since 1996. all wines are hand harvested, vinified and aged in cement tanks.

TASTING NOTES

Well balanced, this wine is fresh, packed with white flowers a hint of honey and good minerality.

FOOD PAIRING

Ideal as an aperitif or with grilled white meats, fish or seafood.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay and Sand
Training method:	Guyot
Elevation:	150 feet
Vines/acre:	1800
Yield/acre:	1.8 tons
Exposure:	Western
Harvest time:	September
Bottles produced of this wine:	10,000
Certified eco-friendly practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	34% Grenache, 33% Clairette, 33% Viognier
Fermentation container:	Cement vats
Maceration technique:	Cold Soak Maceration
Length of maceration:	5 days
Malolactic fermentation:	no
Type of aging container:	Cement vats
Length of aging before bottling:	3 months
Length of bottle aging:	3 months

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