

MONTIRIUS CONFIDENTIEL

RED GIGONDAS

Vines situated in a corner of a large 10 hectare parcel called 'La Beaumette' gave birth to this wine. We made this 'discovery' during our winetasting and pre-blending. This new arrival surprised us in its fullness and harmony despite its youth. We had two choices, to do a blending identical to other years and let this gift of nature disappear, or to share our new discovery, despite not understanding why, with the Montirius amateurs by doing a separate bottling. We did not know if this phenomenon would be reproduced. This is how this vintage was born; it is a 'confidence' in the location.

Vine Varieties : 80% Grenache – 20% Mourvedre

Age of Vines : Average age 75 years old (Grenache 85 years old)

Parcels : 1 hectare

Soil type : 'Garrigues' or plain soil, blue clayey marl and yellow sand and sandstone.

Climate : Mediterranean

Pruning : Goblet or Royat cordon pruning with a maximum of 6 spurs and 2 buds.

Harvesting : Manual

Winemaking : Traditional, total de-stemming, light crushing, natural indigenous grape yeasts.

Ageing : Cement vats for two winters then in bottles. 100% oak free.

Authorised Yield : 35 hl/ha

Domain Yield : 30 hl/ha on average

Production : 4.000 bottles

Laying down : 8 to 16 years

Winetasting : This wine is the end result of one vat. It is a masterpiece of balance, structure, aromas, spices, and its roundness and elegance. In its youth and in its future maturity, it will give great pleasure. For us it is a gift offered by Nature. It is Unique.

