

# MONTIRIUS LA TOUR

## RED GIGONDAS

It is a selection of our youngest Gigondas vines. We gave it the name 'La Tour' because one of the parcels in the locality has this name.

**Vine Varieties** : 80% Grenache – 20% Mourvedre

**Age of Vines** : 35 years old

**Parcels** : 5 hectares

**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.

**Aging** : Cement vats in winter then in bottles. 100% oak free.

**Authorised Yield** : 35 hl/ha

**Domain Yield** : 30 hl/ha on average

**Production** : 20,000 bottles

**Laying down** : Between 4 – 6 years

**Winetasting** : Hints of spices and violets. A lovely drinkable young wine with elegant and melting tannins.

