

MONTIRIUS LE CLOS

RED VACQUEYRAS

The name of this wine comes from the fact that the vines are surrounded on all sides by forest. They are totally enclosed.

Vine Varieties : 50% Grenache, 50% Syrah

Age of Vines : 23 years old on average

Parcels : 8.5 hectares

Soil type : 'Garrigues' or plains soil and sub soil, on blue Helvetian marl clay, containing the most complex of clays 'Montmorillonite'. It is one of the loveliest pieces of land in Vacqueyras.

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 : In cement vats for two winters, then in bottles. 100% oak free.

Authorised Yield : 35 hl/ha

Domain Yield : 15 hl/ha on average

Production : 17.000 bottles

Laying down : 8 to 15 years

Winetasting : A deep red wine, on the nose, with characteristics of the parcel: raspberry, liquorice and vanilla. In the mouth, the tannins are fine, silky and delicate. A lovely after taste. The aromas on the nose are found in the mouth, complimented by elegance, finesse and a lovely freshness.

Geological cross-section



¹ Garrigues soil, MINDEL clay and limestone.

² Pockets of blue PLIOCENE marl clay.

³ Base of HELVETIAN sand and sandstone.

³ **Note** : The roots use the 3 geological layers. It is one of the loveliest pieces of land in Vacqueyras.

