

MONTIRIUS LES VIOLETTES

RED VIN DE PAYS DE VAUCLUSE

A parcel rented tous in 2007 by a retired friend of the family. It is situated in 'Sarrians' in an area called 'l'aire du chateau'. It was the least liked of the previous farmer. We immediately converted it to Bio-Dynamic culture. The children from the Waldorf School came to harvest with us in 2008 and to sing to the vines and the grapes. Hints of violets come through immediately in this wine, both on the nose and in the mouth, which gave birth to its wine name.

Vine Varieties : 100% Syrah

Age of Vines : 60 years old

Parcels : 1.5 hectares

Soil type : Recovered alluvial silt on a base of HEL-VETIAN sand and sandstone.

Climate : Mediterranean

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

Harvesting : Manual or mechanical (it depends on the year)

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

Ageing : In cement vats for between 6 to 12 months, then in bottles. 100% oak free.

Authorised Yield : 75 hl/ha

Domain Yield : 34 hl/ha on average

Production : 6.600 bottles

Laying down : 5 years

Winetasting : To be drunk at 17° or slightly chilled in summer. On the nose it has aromas of red fruits as found in the Syrah of the northern Rhône valley.

