

MONTIRIUS PERLE DE ROSE

VACQUEYRAS ROSE

It is a pressed rose wine. The grapes are chosen from one of our 'Vacqueyras' parcels containing yeasts favorable to making good rose wine. We gave it this name because in the mouth it has the freshness of a dewdrop at the break of day.

Vine Varieties : 50% Grenache – 50% Syrah

Age of Vines : 65 years old on average

Parcels : 1 hectare

Soil type : 'Garrigues' or plains soil, resting on yellow HELVETIAN sand and sandstone

Climate : Mediterranean

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

Harvesting : Manual

Winemaking : Pressed rose wine. Natural indigenous yeasts. Traditional methods.

Aging : In bottles – 100% oak free

Authorised Yield : 35 hl/ha

Domain Yield : 31 hl/ha on average

Production : 4.000 bottles

Laying down : 2 years

Winetasting : Aromas of raspberry. Mouth-watering freshness, fond and vinous. It is a wine and well balanced.

