

MONTIRIUS TERRE DES AÎNÉS

RED GIGONDAS

We called this wine 'Terre des Aînés' because the big parcel of 10 hectares was always handed down to the first of each new generation for the last 5 generations.

Vine Varieties : 80% Grenache – 20% Mourvedre

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

Parcels : 10 hectares of 3 different parcels

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 for two winters then in bottles. 100% oak free.

Authorised Yield : 35 hl/ha

Domain Yield : 30 hl/ha on average

Production : 40,000 bottles

Laying down : 6 to 12 years

Tasting : A lovely deep dark red wine. On the nose it has hints of liquorice, violets and black fruits. In the mouth, it is both delicate and powerful. Tannins with a noble texture. The aromas found on the nose are also discovered in the mouth.



Geological cross-section

- 1 1 MINDEL 'Garrigues' or plain soil of clay and limestone
- 2 2 PLIOCENE blue clayey marl
- 3 3 HELVETIAN sand and sandstone foundation. A 10 hectare parcel rests on old Mindel alluvium. A 3 hectare parcel rests on Barremien limestone and marl. One 3 hectare parcel rests on Oligocene red clay.

Note : The geology of these three parcels allows us to exploit 5 different soils.

