

MONTIRIUS GARRIGUES

RED VACQUEYRAS

We called this wine 'Garrigues' because it reveals aromas of the plains or Garrigues : Thyme, Rosemary, Savoury, Wild lavender.

Vine Varieties : 70% Grenache, 30% Syrah

Age of Vines : 65 years old on average

Parcels : 13 hectares

Soil type : 'Garrigues' or plains soil and sub soil, on blue marl clay.

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.

Ageing : In cement vats for 18 months, then in bottles. 100% oak free.

Authorised Yield : 35 hl/ha

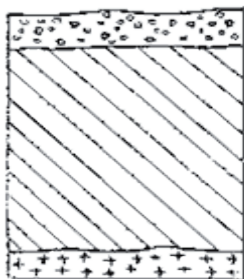
Domain Yield : 30 hl/ha on average

Production : 50.000 bottles

Laying down : Between 5 and 8 years

Winetasting : A deep red wine. On the nose an explosion of red fruits. In the mouth, a lovely tannic structure, aromas of the Garrigues or plains, and underwood.

Geological cross-section



- 1 Garrigues soil, MINDEL clay and limestone.
- 2 Pockets of blue Pliocene marl clay.
- 3 Base of HELVETIAN sand and sandstone.

Note : The root systems use only the first two layers of soil because the blue marl clay (10–15 meters deep), are difficult for the roots to penetrate.

