



2011 Montirius Vacqueyras le Clos  Add to Print List

RATING:	90 points
PRODUCER:	Montirius 
FROM:	Vacqueyras, Southern Rhone, Rhone, France
VARIETY:	Proprietary Blend
DRINK:	2013 - 2021
ESTIMATED COST:	\$20
SOURCE:	eRobertParker.com, #210 Dec 2013

 Find It Online

A more limited production effort, the 2011 Vacqueyras Le Clos is a blend of equal parts Grenache and Syrah that spends two year in concrete tanks prior to bottling. Loaded with spice, menthol, pepper, tobacco lead and darker berry fruit, this medium-bodied, supple wine is nicely balanced, has fresh acidity and builds in richness with time in the glass. It's a beautiful 2011 that will drink nicely for 7-8 years.

One of my favorite southern Rhone estates, Montirius, which is run by the passionate Christine and Eric Saurel, fashions classic Gigondas and Vacqueyras from their roughly 143 acres under vine, 40 of which are in Gigondas. There is absolutely no wood whatsoever used and aging occurs all in concrete tanks. The wines show classic profiles and are always well made. The 2012s are a step up over the 2011s and offers additional richness and texture.

Importers: Ruby Wines, Avon, MA; tel. (508) 588-7007; and Winebow, Montvale, NJ; tel. (201) 445-0620

*-Jeb Dunnuck*



2012 Montirius Vacqueyras le Clos		<input type="checkbox"/> Add to Print List
<b>RATING:</b> (90-92) points	Even better, the 2012 Vacqueyras Le Clos (50/50 Grenache and Syrah aged all in	
<b>PRODUCER:</b> Montirius 		
<b>FROM:</b> Vacqueyras, Southern Rhone, Rhone, France	cement) is beautifully perfumed and aromatic, showing layers of plum, spring flowers, licorice and garrigue. It too is medium-bodied and supple, with vibrant acidity and superb all around balance. Enjoy it over the coming decade.	
<b>VARIETY:</b> Proprietary Blend		
<b>DRINK:</b> 2013 - 2023		
<b>ESTIMATED COST:</b>		
<b>SOURCE:</b> eRobertParker.com, #210 Dec 2013	One of my favorite southern Rhone estates, Montirius, which is run by the passionate Christine and Eric Saurel, fashions classic Gigondas and Vacqueyras from their roughly 143 acres under vine, 40 of which are in Gigondas. There is absolutely no wood whatsoever used and aging occurs all in concrete tanks. The wines show classic profiles and are always well made. The 2012s are a step up over the 2011s and offers additional richness and texture.	
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2011 Montirius Vacqueyras Mineral Blanc		<input type="checkbox"/> Add to Print List
<b>RATING:</b>	90 points	<p>Finishing up with two whites, the 2011 Vacqueyras Mineral Blanc is an outstanding blend of 50% Bourboulenc, 25% Roussanne and 25% Grenache Blanc that's aged 12 months in tank. Very fresh, with white peach, citrus blossom, crushed rock and buttered almond aromas and flavors, this delicious, focused and balanced effort should continue to drink nicely for another year or three.</p> <p>One of my favorite southern Rhone estates, Montirius, which is run by the passionate Christine and Eric Saurel, fashions classic Gigondas and Vacqueyras from their roughly 143 acres under vine, 40 of which are in Gigondas. There is absolutely no wood whatsoever used and aging occurs all in concrete tanks. The wines show classic profiles and are always well made. The 2012s are a step up over the 2011s and offers additional richness and texture.</p> <p>Importers: Ruby Wines, Avon, MA; tel. (508) 588-7007; and Winebow, Montvale, NJ; tel. (201) 445-0620</p> <p style="text-align: right;"><i>-Jeb Dunnuck</i></p>
<b>PRODUCER:</b>	Montirius	
<b>FROM:</b>	Vacqueyras, Southern Rhone, Rhone, France	
<b>VARIETY:</b>	Proprietary Blend	
<b>DRINK:</b>	2013 - 2016	
<b>ESTIMATED COST:</b>		
<b>SOURCE:</b>	eRobertParker.com, #210 Dec 2013	