



## MONTIRIUS

A husband-and-wife team, Eric and Christine and Saurel own 40 acres of vines in Gigondas, along with additional holdings in neighboring Vacqueyras. The couple had been selling their fruit to the local co-op when they decided to go on their own in the mid-1990s. They quickly converted to biodynamic farming and take a minimalist approach in the winery. All the fruit is destemmed, and fermentation and aging are done entirely in cement vats, with no new oak whatsoever.

The Saurels' wines are among the appellation's most elegant, featuring subtle herb notes and bright minerality amid seductive fruit flavors. Mourvèdre plays a key role, at 20 percent in each of the three bottlings. Both the Terre des Aînés and Confidential cuvées feature fruit from Grenache vines up to 85 years old.

**90 Montirius Gigondas Terre des Aînés 2016 \$32** This is elegant, with cassis, cherry preserve and damson plum fruit gliding through on a silky but persistent structure. Mineral and black tea notes gild the finish. Very refined overall. Drink now through 2022. 3,330 cases made.—J.M.