

MONTIRIUS LA MUSE PAPILLES

RED CÔTES DU RHÔNE

This wine awakens and stimulates our taste buds.
Its name was thus found!

Vine Varieties : 80% Grenache – 20% Syrah

Age of Vines : 25 years old

Parcels : 3 hectares

Soil type : 'Garrigues' or plain soil and HELVETIAN 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 : In cement vats for one winter, then in bottles.
100% oak free.

Authorised Yield : 52 hl/ha

Domain Yield : 30 hl/ha on average

Production : 12.000 bottles

Laying down : 4 to 6 years

Winetasting : A fruity, mouth-watering wine. On the nose it reveals aromas of cherries and raspberries. It lines the mouth and the palate and the fruit remains present.

