
Château MontPlaisir – South Rhône Valley

Vieilles Grenaches 2022 red – Appellation Côtes du Rhône - ORGANIC



Grape varieties

- Grenache: 95%
- Syrah: 5%

The plot with Grenache was planted in 1945. The Syrah in 1973. The vines are following organic regulations.

The terroir

At 280 meters altitude, vineyards of Grenache and Syrah are surrounding Château MontPlaisir, in the municipality of Valréas, one whole plot of more than 3 hectares with western exposure on a fairly steep slope. Clay and sandy soil with safre close to the surface.

It is a **well drained** soil, which requires the vines **to develop their roots deeply**, in order to draw better the resources from the **sub soil**.

The Mistral, which often blows with force, **dries** the soil, but also **protects** the vines during their long period of growth.

Vinification and ageing

The grapes have been harvested manually, with selective sorting. Each variety is vinified separately. The grapes are **de-stemmed** and then left for a traditional maceration between 10 and 15 days depending on the variety, with regular pumping over of the juice and occasional punching down of the cap. A **light pressing** of the must, to supplement the juice obtained. As a result, the yield on the plots **hardly exceeds 30 HI**. Aging is in concrete vats for four months before assembling and bottling. Alcohol content: 14.5 °.

This is an organic certified wine.

Wine tasting

Colour: Sustained, beautiful red color.

Nose: Oriented towards the **aromas of ripe red fruits** with delicate **spicy** background with **fine aromas**.

Mouth / taste: Full bodied and **soft** on the palate, with **silky** tannins and aromas of ripe red fruits and spices. Well **balanced**, with **fresh** note. A nicely **structured** wine.

To drink: from now until 2027.

Matching with food: Grilled or oven roasted dishes cooked with Mediterranean herbs (thyme, rosemary, savory, bay leaf, garlic).