

Château Montesquieu

AOC Côtes du Roussillon

■ Terroir

Varietals : Grenache 50 %, Syrah 30 %, Carignan 20 %

The vineyard of chateau Montesquieu is set on schistous soil in the heart of the Albère mountains.

These mountains are just at the foot of the Pyrenees.

■ Vinification

The grapes are destemmed and go through a short cold maceration before the fermentation process starts.

The fermentation in cuves last 4 weeks.

Following that, the wines age for up-to 10 months in new oak barrels, especially selected from the famous Tronçais forest.

■ Dégustation

A sophisticated deep red colour with a ruby rim.

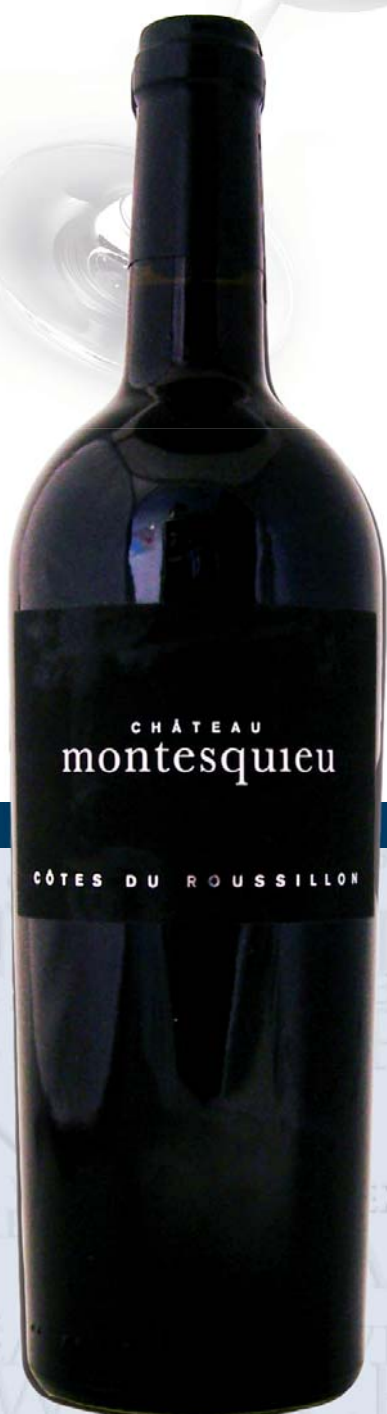
The nose reveals a concentration of blackberry and bilberry mixed with hints of bay leaf, nutmeg and clove. In the mouth, this wine is full-bodied with an excellent balance between sweetness and freshness.

The perfectly integrated oak brings complexity and length to the sensationally juicy finish.

You will appreciate this wine with many dishes but especially lamb and mature cheeses.

■ Conditionnement

Bottles 75 cl



Créateur de Vins



BONFILS

— LES VINS FINS —

France : Domaine de Cibadiès - 34310 Capestang - Tél. +33 (0) 467 931 010 - Fax +33 (0) 467 931 005

Export : ZI la Baume - 34290 Servian - France - tel 00 33 4 67 39 21 20 - fax 00 33 4 67 39 22 13

« MAISON MAUREL VEDEAU » FILIALE DU GROUPE BONFILS