

CHATEAU MOURGUES DU GRES

Galets Rosés

AOP Costières de Nîmes

Technical information

Country: France
Region: Rhone Valley
Appellation: Costières de Nîmes
Grape Variety : 50% Syrah, 40% Grenache, 10% Mourvèdre
Terroir : stony soil
Age of the vines : 25 years

Vinification

After bleeding, the various varietals are blended prior to fermentation. During fermentation, temperature is kept around 16 °C and under 20°C towards the end. The wine stays on fine lees for about a month and then is aged in stainless steel tanks for 2 months. No malolactic fermentation

Tasting notes

Colour: Bright rose petal colour
Aromas: Intense red fruit flavours
Palate: Fleshy and crisp with an exuberant, personality. Offers tastes of cherry and strawberry, finishing with subtle spicy notes and a distinct sensation of minerality.

Aging potential:
around 18 months

Wine pairing:

This wine pairs perfectly pair with spicy, grilled or raw fish such as red tuna or halibut, but also with asian cuisine, ceasar salad, sauteed vegetables or pork chops on the barbecue. Serve chilled.



