

CHATEAU MOURGUES DU GRES

Galets Rouges

AOP Costières de Nîmes

Technical information

Country: France
Region: Rhone Valley
Appellation: Costières de Nîmes
Grape Variety : 65% Syrah, 25% Grenache Noir,
5% Mourvèdre 5% Marselan
Terroir : stony soil
Age of the vines : 25 years



Vinification

Winemaking is carried out in a traditional way, with 15-to-21-day macerations. The wine is then aged in concrete vats for 12 to 15 months. No fining, very light filtration. Treated without sulphites since 2015.

Tasting notes

Deep ruby with purple hues. Aromas of cherry, blackberry, and soft spices lingering through the finish. This is a full-bodied wine with a good acidity and character. Tannins are present and smooth.

Best to drink:

Enjoy now and over 2 to 4 years.

Wine pairing:

Perfectly pairs with Italian or Mediterranean cuisine such as pasta dishes, pizza or grilled lamb, or any flavor rich meat.