

CHATEAU MOURGUES DU GRES

Fleur d'Eglantine

AOP Costières de Nîmes

Technical information

Country: France
Region: Rhone Valley
Appellation: Costières de Nîmes
Grape Variety : Grenache, Mourvedre and some Syrah
Terroir : stony soil
Age of the vines : 10 to 15 years

Vinification

Mainly direct press of Grenache and Mourvedre, completed with some Syrah. Winemaking with sulphite, then some added while bottling.

Tasting notes

Color: Light rose petal
Bouquet: Floral (peony) with soft citrus notes
Palate: Fresh yet subtly silky. Gentle aromas of red fruits evoking sour wild strawberries and red current. The aroma is diffuse yet distinct and melts into a refreshing wine with a nicely persistent finish.

Wine pairing:

Very enjoyable by its own. Pour fresh and it will also go very well with tapas, grilled fish, Thai food or chow mein. Also a curry that's not too spicy, pork or fresh mushrooms will also be a perfect pairing.



