

CHATEAU MOURGUES DU GRES

Galets Dorés

AOP Costières de Nîmes

Technical information

Country: France
Region: Rhone Valley
Appellation: Costières de Nîmes
Grape Variety : 40% Roussanne, 25% White Grenache, 25% Vermentino, 8% Marsanne and 2% Viognier
Terroir : stony soil
Age of the vines : 15 years



Vinification

Crafted in stainless steel tanks. Separation of different pressings, fermentation with strict temperature control, ageing 3 months on fine lees. Treated without sulphites since 2015.

Tasting notes

Light yellow with golden hues. On the nose citrus flavours mingled with floral aromas (orchid) with a mineral finish. This wine is crisp, fresh and full, the perfect balance between fruit and smooth texture.

Wine pairing:

This is a good wine for aperitif, or a fine accompaniment to seafood, fish and fresh goat-cheese.