



# CHÂTEAU MONT-TEDON

## LE CÔTES DU RHÔNE DU CHÂTEAU



### LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Our Côtes du Rhône plots are located near the North-Western edge of the Châteauneuf-du-Pape appellation on Urgonian calcareous soil.

### CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

### HARVEST

Grapes are harvested at perfect maturity after validation through tasting of the berries. Harvest is manual allowing for precise sorting of the grapes. We are stringent on this point, of utmost importance for quality.

### WINEMAKING & MATURING

Whole cluster pressing in pneumatic presses. Cold settling (10-12°C) and light fining. Cold vinification at constant low temperatures of 14 to 16°C. Duration of fermentation: about 4 weeks. In order to preserve the natural acidity and freshness of the wine's aromas, malolactic fermentation is not performed. Maturing on fine lees in vats for a few months, then bottling in April the year following harvest.

### GRAPE VARIETIES

Roussanne & Viognier.

### DRINKING

Our Côtes du Rhône white are to be enjoyed young, within two years following harvest. The nose displays floral and white-fleshed fruit notes, the mouth is a balance of crisp and mineral character. Ideally pair with starters, seafood or grilled fish