



# CHÂTEAU MONT-REDON

## CHÂTEAUNEUF-DU-PAPE RED

### LOCATION & TERROIR

The appellation area is located on the left bank of the Rhône, between Orange and Avignon. Three types of terroir come into the production of this wine: the terroir of the plateau of Mont-Redon composed of large rolled pebbles. Then the Urgonian calcareous terroir present in the form of angular white rocks. Finally, the sandy soil of the “Mont-Redon”. Only the very best of these three terroirs comes into this wine’s blend ensuring the complexity and consistency of Mont-Redon’s style.

### 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 following validation through tasting of the berries. Harvest is always manual, allowing for precise sorting of the clusters in the vineyard. This selection is supplemented through the use of optical sorting tables. Cameras perform berry by berry selection, excluding any unwanted parts for a work of great precision.

### WINEMAKING & MATURING

Following complete de-stemming, extraction is done by punching-down for fifteen to twenty days of skin contact for optimal extraction of tannins and colour. Once the malolactic fermentations are completed in vats, a second selection is performed. Batches which do not meet our criteria are sold in bulk. The best tanks are kept for maturing done approximately 50% in barrels and 50% in vats. After one year of ageing, only the batches which allow for the best possible blend (those with the most depth and harmony) are selected. To extract the quintessence of our vines, the proportion of bulk can vary greatly depending on the vintage. Bottling is done about 18 months following harvest. Bottled wine then rests for at least 4 to 6 months in our cellars before shipping starts.

### GRAPE VARIETIES

Mainly Grenache Noir, Syrah, Mourvèdre then Cinsault, Counoise, Muscardin & Vaccarèse.

### DRINKING

Our red Châteauneuf can be enjoyed from the second year after bottling with a black fruit dominant note and a subtle roasted character. They reach their first plenitude between the 5th and the 8th year, but can be cellared much longer depending on vintage and cellaring conditions.

They will ideally pair with red meats in sauce, game and cow cheese.

