



CHÂTEAU MONT-REDON

LE VIOGNIER DU CHÂTEAU

CÔTES DU RHÔNE WHITE



LOCATION & TERROIR

This vineyard is located in the town of Orange near the edge of the Châteauneuf du Pape appellation. This terroir is made of 100% 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. Natural cold settling (10-12°C) and light fining. Vinification at constant low temperature between 14 and 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 the beginning of the year following harvest.

GRAPE VARIETIES

Viognier.

DRINKING

Our Viognier should be enjoyed young, within two years following harvest. This wine is the perfect combination of apricot and violet notes representative of the Viognier and of the terroir's minerality. Ideally pairs with starters, soft goat cheese or shellfish.