



CHÂTEAU MONT-REDON

LE CÔTES DU RHÔNE DU CHÂTEAU



LOCATION & TERROIR

Part of the vineyard is located on the right bank of the Rhône, in the town of Roquemaure, at the edge of the Lirac appellation and close to Tavel on a plateau of rolled pebbles. The other part is situated near the North-Western edge of the Châteauneuf du Pape appellation on Urgonian limestone soil.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thunder storm. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity following confirmation through tasting of the berries. The harvest is both manual and mechanical with a first sorting in the vineyard. In the cellar, the second selection, realized on optical sorting tables provides perfect results. We are stringent on this point, of utmost importance for quality.

WINEMAKING & MATURING

Complete de-stemming followed by around 15 days of skin contact, which allows our Côtes du Rhône to acquire a structure and tannic frame making it a wine with a few years' aging ability. After malolactic fermentation, maturing is done in vats in our underground cellars for 8 to 10 months followed by bottling. Bottles rest for a few months in our cellars before any shipments.

GRAPE VARIETIES

Mostly Grenache Noir & Syrah, then Mourvèdre and Carignan.

DRINKING

We recommend this wine to be enjoyed young for its intense crunchy black fruit notes. The mouth displays silky yet bold tannins, red fruit notes and a slightly spicy finish. Grilled red meats (grilled rib steak), delicatessen (game terrine, cured ham) and cheeses will ideally pair with this terroir driven Côtes du Rhône.