



Montirius

(Bio-Dynamic)

www.montirius.com

Vacqueyras/Gigondas



Montirius is owned by the Saurel family, with son Eric in control of wine-making and day-to-day operations. Eric is a trained oenologist and also consults to many successful estates in the Southern Rhone. Montirius is based near Sarrians located to the north-east of the Chateauneuf-du-Pape appellation, in Vacqueyras and Gigondas.

The entire 57 ha estate has been run under full biodynamic principles since 1996. The wines also benefit from the quality of fruit from the estate's old vineyards, with several key parcels being planted in 1925. At Montirius they do not use Mourvedre in either of the two Vacqueyras cuvees. The result is wines that are rounder and more voluptuous than those found at most neighbouring estates.

No wood is used for the wines maturation at Montirius. This gives the wines terrific purity of fruit, with the concentration that comes from a high percentage of very old vines. These are wonderfully pure wines of captivating depth and style that deserve to be better known.

Rated #1 'up and coming producer in Rhone Valley' Wine Report 2009—Tom Stevenson

2007 Vacqueyras blanc 'Mineral'

50% Bourboulenc, 25% Grenache blanc and 25% Roussanne. Vinified with skin contact this wine is made in 2 batches as a Grenache/Roussanne blend and varietal Bourboulenc and blended after vinification. Aging is all in stainless steel to retain freshness and finesse. This wine is remarkably fresh.

2007 Cotes-du-Rhone 'Serine'

100% Syrah from a vineyard in Vacqueyras planted to the Serine clone of Syrah. Deeply coloured, smokey with good acidity. The wine receives no oak.

2007 Cotes-du-Rhone 'Jardin Secret'

100% Grenache from 1 hectare planted in 1947 in the village of Sablet. Produced from yields of just 35 hl/ha. The vines for this wine are traditionally goblet trained, totally destemmed, lightly crushed and the wine receives no oak treatment. Only 4000 bottles are produced annually.

2007 Vacqueyras Rouge 'Garrigues'

70% Grenache and 30% Syrah from 12 parcels situated on the plateau of 'Garrigues' around the Vacqueyras village. The average age of the vines is 55 yrs. producing a mere 35hl per hectare. The wine is aged in traditional cement tanks and sees no oak maturation. This wine is soft, round and fruit driven.

2007 Gigondas "Terre des Aines"

"Vivid ruby. Exotic, expressive aromas of black raspberry, kirsch, baking spice and herbs, with a touch of dried rose. Showing considerable complexity already, with sweet red and dark fruit flavors and a lashing of zesty spices. Finishes with excellent clarity and sweet, penetrating persistence. As much as this offers today, I'd hold off on opening mine for another few years." 93 points Steve Tanzer - International Wine Cellar

2005 Gigondas "Terre des Aines"

80% Grenache (planted in 1925) and 20% Mourvèdre. No oak used in the maturation of this wine

"Deep ruby. Impressively pungent, smoky scents of red and dark berries, with a deep espresso quality adding power. Youthfully chewy in texture, with weighty dark fruit flavors and serious tannins and finishing grip." 91(+?) points Steve Tanzer - International Wine Cellar

