

MONT GRAVET

GSM 2024

PAYS D'OC

Mont Gravet is a tribute to the special terroirs from which we have sourced this range of artisanal wines. Mainly situated on south exposed gentle slopes called "Mont", the grapes benefit from the warm sun, while the mists from the Atlantic Ocean to the west and Mediterranean Sea to the east bring cooler winds. The vines are grown on clay soils and rolled pebbles called "Gravet" forcing the roots to go deep into the ground to find water, enhancing the wine's elegance. Mont Gravet is a brand of tradition and authenticity, that reflects the true potential of wines from the South of France and South West France.

APPELLATION:

Pays d'Oc

VARIETALS:

34% Grenache | 33% Syrah | 33% Mourvèdre [GSM]

VINEYARD:

150m on average elevation. Rocky top-soils with clay and limestone sub-soil. Average age of the vines: 40 years. Average yields: 45 hl./hectare.

HARVEST DATE:

Mechanical and manual depending on each plot

VITICULTURE:

The grapes are sourced around the village of Argeliers, East Languedoc. This world-famous trio of grape varietals are selected from idyllic terroir. The hillsides on which the vines are grown are covered in cypress, oak trees and aromatic "garrigue". The Grenache provides expressive berry flavors with a juicy and smooth palate. Syrah brings a good structure to the blend, with voluptuous aromas of sweet spices. The Mourvèdre gives to the final wine its firm tannins and deep color.

WINEMAKING:

The grapes are harvested and fermented separately, destemmed and crushed. The maceration lasts about 15 days at a temperature of 26/28° C, in concrete tanks. Regular pumping-over during the process. The Syrah is aged under the influence of medium-toasted French oak for 5 months. The Grenache and the Mourvèdre are aged on their fine lees, in concrete tanks and stirred regularly. Blending and crossflow filtration before bottling.

WINEMAKER'S NOTES:

Deep ruby in color with a hint of purple. Intense and complex aromas of ripe red and black fruits, followed by notes of earth and spice. A hint of cloves and pepper. The wine is very well structured, with a perfect balance of elegance and ripe and silky tannins.

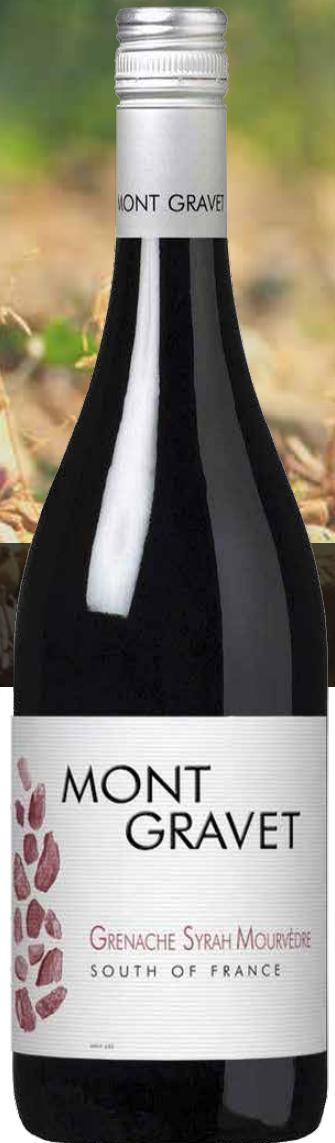
FOOD PAIRING:

Enjoy this wine at room temperature or with a slight chill with grills, barbecue, poultry, pastas and salads.

ALCOHOL: 13.5% vol.

RESIDUAL SUGAR: 6 g/L **PH:** 3.7

TOTAL ACIDITY: 3.1 g/L



UPC# 0 89832 25911 4
12pk | 750ml



Village of Argeliers
in the Languedoc

