

PRIEURÉ DE MONTÉZARGUES

UN ÉDEN PROVENÇAL



Prieuré de Montézargues 2023

Tavel

50% Grenaches (noir, blanc & gris)

15% Mourvèdre, 15% Cinsault, 10% Syrah, 10% Clairette



VINTAGE 2023: After a dry and mild winter, spring becomes wetter, allowing vines to withstand the summer season without high water stress. Despite temperature levels increasing all summer long and exceeding usual standards, harvest starts quite late, at the end of August, until final cut 3 weeks later. 2023 is of remarkable quality and volume. Grenache grapes prove to be particularly efficient, thus giving rise to fruity and balanced wines with moderate alcoholic strength.

TERROIR: Sandy, light and filtering soils covered by the famous rolled pebbles of this part of the Rhône Valley.

VINIFICATION AND AGEING: Grapes are hand-picked early in the morning and carefully sorted prior to vinification. Then they are directly pressed in our pneumatic press for 3 hours to obtain fine aromas and length. After fermentation at low temperature wines are blended for aging on fine lees during 4 months in stainless steel vat.

TASTING: Pink and bright color with red cherry hints much lighter than the Appellation standards. Charming nose, typical Tavel, opening up on yellow peach and small tangy red berries notes (red currant) along with blood orange scents. Immediately seductive on the palate thanks to sweet tones of almond, pastry cream leading to a beautiful patina. Medium to full-bodied the wine is dense, tasty on cherry stone, citrus flavors (Sicilian orange), ripe peach and liquorice touches lingering throughout this long and elegant finish!

FOOD AND WINE PAIRING: 'Basquaise' chicken, grilled red mullet fillets, baked butternut with hazelnut and parmesan crumble

ALCOHOL DEGREE : 13.5°

