



Mv19

2019



**\* Challenge Millésime Bio \***  
**Médaille d'Or 2022**

### TERROIR

The vineyard extends at 450m in altitude in the heart of the Dentelles de Montmirail, a jagged mountain range, which delights lovers of wilderness and climbing. The soil is clay-limestone. The vines on hillsides benefit from maximum sunshine. To produce our Mv19, we mainly use our best vines, grown on stakes.

### GRAPES

Grenache 50%      Mourvèdre 40%      Syrah 10%

### VINIFICATION

Manual harvest with sorting.

Vatting for an average of 30 days to preserve the fruitiness and aromatic freshness of the grapes.

Devatting ordered by tasting then ageing in barrels of 1 to 3 wines for 12 months in the cellars of the Château.

### The Winemaker's Comments

«This cuvée is a tribute to this great grape variety from sunny regions. On our lands in Gigondas, Mourvèdre was planted at an altitude of 450m, which is a record for this variety which requires a lot of heat and sunshine. Yet it is he who marks our blend with notes of pepper, thyme but above all "fresh leather".

The palate is vanilla, elegant, fluid. We find our terroir which frequently gives us these remarkable liquorice and spicy notes.

The whole remains fresh with beautiful "rolling" tannins.

Mv19 is promised a long bottle life which will bring it even more complexity and even more persistence.»

Jean – Pierre Valade.

### CULINARY PAIRINGS

Wine for all times, for all pleasures, from lasagna gratin to the end of the evening in front of a good book.

Pleasant from now on, it will keep up for 20 years in the cellar.

