

DOMAINE DE MONTINE

AOP GRIGNAN-LES-ADHÉMAR «GOURMANDISES»

WINEMAKER

Melina Monteillet

WINE REGION

Rhône Valley



STORY

The Montine Estate was created in 1933 when Albert Monteillet purchased the farm. Rich from the expertise of her father and uncle, Méline, the 4th generation of the family, took over the management of the Estate. With all her enthusiasm, she is challenging herself to combine traditional and contemporary methods.

VINEYARD

«Gourmandises» is created with fruit from two vineyards: one located on a chalky soil and the other one on a light clay soil. There is no use of insecticides, pesticides or herbicides at Domaine de Montine. The use of organic fertilizer is strictly reserved to the plot of land concerned and is done with respect to ground/plant harmony. Manual work on growing vines. High trellising, green harvest and leaf thinning according to the vintage. Night harvest.

VINIFICATION

Soft Press done at cold temperatures, followed by natural cold settling, a thermo-controlled fermentation (<18°C), and no malolactic fermentation.

TASTING NOTES

A nose of white and yellow fleshed fruit. The mouth is soft and round with a beautiful fresh approach and flavors of citrus.

FOOD PAIRING

Perfect with asparagus and goat cheese salad, or grilled fish.

QUICK FACTS

VARIETY

20% Roussanne
20% Marsanne
20% Viognier
20% Grenache blanc
10% Clairette
10% Bourboulenc

AGING

Environmentally Friendly

PRODUCTION

2,500 cases

