

Château de Montmirail

Gigondas AOC, Beauchamp

ABV

15%

Capsule

Cork

Code

MONGIG

Region and Country

Rhône, France

Grapes

Grenache, Syrah, Mourvèdre

Producer

Created in 1960 by Maurice Archimbaud, Château de Montmirail is today managed by his grandchildren, Philippe and Sylvie Bouteiller.

Climate, viticulture, winemaking

The vines cover 20 hectares in Vacqueyras and 24 hectares in Gigondas. Montmirail is derived from the Latin mons mirabilis meaning 'admirable mountain', a reference to the mountainous landscape of the Dentelles de Montmirail which dramatically influence viticulture in the area. The vineyard in Gigondas is distributed on the slopes of the mountain on a clay-limestone soil. According to AOC regulations, Gigondas is to be made from a maximum of 80% Grenache with a minimum 15% Syrah and/or Mourvèdre. A maximum 10% of other Rhône varietals may be included in the blend with the exception of Carignan.

The grapes are sorted, destemmed and crushed before being transferred to stainless steel tanks. Fermentation lasts 20 days with cap management throughout to extract the optimum amount of colour, tannins and flavour. The resulting wine is aged for 15 months in bottle prior to release.



Tasting Notes

Intense aromas of deep red berries and bramble fruit alongside a gentle herbaceous note. Full-bodied with a powerful structure, the palate showcases darker fruit, blackberries and liquorice. Fine tannins create an elegant finish.

Good to know

HVE Level 3 certified since 2020, this guarantee ensures the estate works with the environment, promoting biodiversity within the vineyards and adopts winemaking techniques with low environmental impacts. These values are audited on an annual basis and encourages producers to manage their land for a sustainable future. The Montmirail estate limits irrigation usage and manages land beyond the vineyards to protect biodiversity and habitats in the surrounding area. This includes 100 hectares of forests and hedges and care of 100 Olive trees.