DOMAINE DE Mourchon

TRADITION

AOP CÔTES DU RHÔNE VILLAGES SÉGURET



This concrete-aged Grenache/Syrah blend is a classic style that is a pure and honest expression of the terroir and grape varieties. A real taste of place.

Juicy sweet fruit but with structure and amazing freshness... lots of pleasure.

Jancis Robinson

TASTING NOTES

This wine is deep garnet in colour with a complex nose of juicy red berries, liquorice, ground pepper and black olive. Ripe and round on the palate, richly textured and balanced with notable freshness and fine tannins. This truly terroir wine will accompany a wide range of ingredients including miso, mushrooms, slow cooked meats and fresh goats cheese. It takes surprisingly well to being chilled in the summer months.

GRAPE VARIETIES	70% Grenache, 30% Syrah
TERROIR	This wine is made from vines planted on the three principal terroirs of Mourchon. The early, mid and late ripening fruit each have a nuanced expression of place and contribute to the complexity of the final blend.
AGE OF VINES	40 years
YIELD	35hl/ha
WINEMAKING	After a long maceration of 3 to 4 weeks, 70% of the wine is aged in wooden vats and 30% in concrete vats for 12 months, with a further 6 months in concrete vats.
AGEING POTENTIAL	5-10 years
CERTIFICATION	organic

AB AGRICULTURE BIOLOGIQUE

1248 CHEMIN DU TERRON - 84110 SÉGURET - FRANCE
+33 (0)4 90 46 70 30 - INFO@DOMAINEDEMOURCHON.COM - WWW.DOMAINEDEMOURCHON.COM