

♀ PRIEURÉ DE MONTÉZARGUES

UN ÉDEN PROVENÇAL



Prieuré de Montézargues 2022



Tavel

50% Grenaches, 15% Mourvèdre, 15% Cinsault, 10% Syrah, 10% Clairette

VINTAGE 2022 : 2022 will remain known as a very hot vintage. Heat waves and drought episodes started early in the Spring with temperature records from May. At Tavel and particularly at Prieuré de Montézargues, there were no remarkable climatic incidents, although we can notice the earliness of the vintage: harvest begins the 3rd week of August to end 3 weeks later. Overall, the quantity produced is more than correct despite the heat wave and the lack of rainfalls, the grapes that performed the best being Grenache and Cinsault.

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 : Bright rosé color with cherry pink tones. On the nose it is a mix of ripe peaches, strawberries, and orange peel scents. On the palate lots of freshness, vivid on herbal notes (anise) and grapefruit in the background, showing good length, building to a long, elegant and mineral finish with some persistent zesty notes (limes). This 2022 Tavel reflects perfectly Prieuré de Montézargues terroir and soul !

FOOD AND WINE PAIRING : Grilled fish, 'ratatouille' (speciality with zucchinis, eggplants and tomatoes...)

ALCOHOL DEGREE : 14°

