



Les Contreforts de Montmirail 2023



TERROIR

The vineyards are located at 300 to 350m High, in the heart of the Laces of Montmirail, an indented mountain range which delights lovers of the wild Nature and climbing addicts. The soil consists of marls and limestones. The vineyards spread along the hillsides and therefore benefit from the hours of maximal sunshine.

GRAPE-VARIETIES

Grenache 70%

Syrah 30 %

VINIFICATION

Manual harvest with an optimum ripeness

Separated grape-varieties vilification to develop each particular characteristic.

A 3 weeks- maceration (around) to obtain the quintessence of the aromas and fruit.

TASTING NOTES

Our buttress of Montmirail 2023 is in line with previous vintages by its fruity and gourmet character.

The peculiarities of the vintage are on the presence of notes of menthol and fresh thyme. But we still find these charming scents of Cocoa and dark chocolate characteristic of our terroir in the hollow of the laces of Montmirail.

We perceive in the mouth fresh leather flavor accompanied by strawberry and candied blackcurrant.

This wine is supple with a nice grain and great flexibility in the finish.

Our Contrefort 23 is all in delicacy.

SERVING SUGGESTIONS

It perfectly matches a roasted beef meat or a lamb in ragout.

Enjoy it now or keep it in cellar at least for 15 years; it will still keep its quality.

* THE WINE ADVOCATE *

90-93 POINTS Millésime 2019

91 POINTS Millésime 2018

* CHALLENGE MILLESIME BIO *

Gold medal 2018

* LA RVF 2021 *

89/90 POINTS Millésime 2020

GUIDE HACHETTE DES VINS 2022

Une Etoile millésime 2019

Jancis Robinson

15/20 Millésime 2021