



CHATEAU MOURGUES DU GRÈS "FLEUR D'EGLANTINE" ROSÉ

2021 | \$12.99



DESCRIPTION

Château Mourgues du Grès is one of the pioneers of the Costières de Nîmes and is recognized as one of the very best estates in the region in the Wine Advocate and in the French magazines *Revue de Vin de France*, *Guide Hachette*, and *Gilbert et Gaillard*. Mourgues du Grès is run by Anne and François Collard. François's father was the first owner and he made wine, but mostly sold grapes in bulk. François started his career in Bordeaux, working in the cellar at Château Lafite-Rothschild. In 1990, soon after the Costières de Nîmes received appellation status, François was inspired by the potential to make great wines from this little-known appellation, and he moved back to run the family winery. The first vintage bottled under the Château Mourgues du Grès name was in 1993.

Nîmes historically made great wines that were famously served centuries ago to the Pope of Avignon. The wines were made by the Ursulines nuns of Beaucaire. The nuns were identified by their location, the nuns of the river, nuns from the sea, or nuns from the stones. Mourgues means 'nuns' in Provençal, an ancient French dialect. Mourgues du Grès means 'nuns of the stones.' The nuns managed fruit orchards and vineyards and the Collard family still manages both today.

The Costières de Nîmes is the southernmost region of the Rhône Valley. The Rhône and the Mediterranean Sea influence the terroir. Like most of the southern Rhône, there is abundant sunshine, the weather is hot and mostly dry, and the Mistral wind helps to keep the vines healthy. The vineyards are covered with galets, the same round, flat stones that are famous in Châteauneuf-du-Pape. The Costières de Nîmes is unique within the Rhône region because of the influence of the Mediterranean. The sea cools the nighttime temperature, giving the

wines a lot of freshness.

Château Mourgues du Grès is on the plateau of Beaucaire, where they benefit from both northern and southern sun exposure. They have a mix of soils, galets stones, sand, and they even have an area with limestone, which is quite rare in the appellation. The Collard's have always been innovators, working to unlock the absolute best of the terroir. François's father was the first to plant Syrah in the region and today it is the most widely planted variety in the Costières de Nîmes. Syrah grows especially well here because of the cool nights. François planted Marselan in 2007 and reported the results back to the appellation administrators and it is now allowed to be up to 10% of the blend in the red wines. It adds complexity and freshness and has a lower alcohol.

François and Anne are both very passionate about nature. They have practiced organic agriculture since 2004 (certified in 2011); meticulous care and attention are paid to the work in the vineyards. François and Anne Collard never rush to make changes, but at the same time, are constantly searching for the best way to manage their vineyards to get a very pure expression of the Costières de Nîmes. In 2018, they began the process for biodynamic certification and from the 2020 vintage, the wines are certified.

Like the work in the vineyards, in the cellar, all decisions are carefully made with the aim of getting the best expression. For the Collards, this means making wines in a natural way while maintaining a classic style. Whites and rosés are fermented and aged in stainless-steel tanks; the reds are fermented in cement so that there is an oxygen exchange, and then are aged in cement or barrels depending on the cuvée. Since 2015, no sulfur is used during vinification or aging on any of the wines, only a small amount at bottling.

Each bottle shows the emblem of the sundial that is on the wall of the winery, with the words "Sine Sole Nihil," which translates to "There is nothing without sunshine." For Mourgues du Grès, this symbolizes the maturity and harmony expressed in their wines. The Collards are dedicated in every step of the process to making the best wines and their work shines a light on what is possible from this modest appellation. The culmination of more than thirty years of work, the Collards have established Château Mourgues du Grès as one of the best in the Costières de Nîmes.

Chateau Mourgues du Grès "Fleur d'Eglantine" Rosé 2021

This wine is a composition of 60% Grenache Noir, 30% Mourvèdre, and 10% Syrah. Fleur's soil is slightly heavier, with more clay and loam in comparison to Galets. This is a direct press rosé, giving a delicate light pink color. No sulfites are added during the winemaking process and a minimum amount added at bottling. The vinification and ageing is done without sulphur for more purity and fruitiness. A slight addition at bottling is to ensure the stability and the regularity of the wine. It is then aged for one month on fine lees in stainless steel.

Fleur d'Eglantine gets its name from its acidulous freshness and its luminous color, reminiscent of the petals of the wild roses that surround the vineyards. It is a delicate rosé, airy and acidic, which unites floral aromas and crunchy red berries.

Tasting Notes

NOSE:

A fresh and acidic attack. Aromas of strawberry and redcurrant, peonies, citrus, and lozenge for its acidulous side.

PALATE:

Delicate, airy, and refreshing, with an aromatic persistence that unites a mineral finish and a hint of salt.

PAIRING:

Fish and grilled vegetables, sweet and salty dishes (pineapple pork, orange chicken), tomato tart.

Fun Facts

"Limpid orange pink. Vibrant, mineral-accented tension red berry and orange pith on the nose, along with building floral and herb notes. Shows firm tension and spicy cut in the mouth, providing tangy redcurrant, strawberry and blood orange flavors that flesh out slowly tenacity." – **Vinous Magazine 91 Points**

Dusty mineral tones mingle into juicy strawberry and raspberry flavors in this full-bodied but crisp rosé. A robust blend of 60% Grenache, 30% Mourvèdre and 10% Syrah, it drinks well beyond the summer months and easily accompanies heartier game and fowl dishes. – **Wine Enthusiast 90 Points**

Costières de Nîmes A.O.P., Rhone, France

