



CHÂTEAU
MOURGUES
DU GRÈS

Galets Rouges



AOP Costières de Nîmes
Red

Generous fruit for a gourmet wine

The 'Galet' are reminiscent of our terroir of rounded stones known as 'grès'. Modelled by the moraine of the Rhône glacier in the Quaternary Period, they characterise the Costières de Nîmes in the south of the Rhône Valley. This cuvee comes in all three colours; their robes resemble the shades of our white stones (Galets Dorés), pink stones (Galets Rosés) and red stones (Galets Rouges).
The minerality contributes to the balance of the wine.

Predominance of Syrah mixed with Grenache.

With a touch of Mourvèdre -Depending on the vintage-.
Vinification without sulphur for more purity and fruitiness.
A slight addition at bottling to ensure the stability and ageing of the wine.
Aged between 12 and 15 months in concrete vats for a wine that unites roundness, freshness and balance.



Appearance

Deep ruby, with purple hues while it's young.



Bouquet

Profound and vibrant, with notes of blackberries and crisp blackcurrant.



Palate

Generous and gourmand.
Smooth, harmonious tannins in a wine where red berries, liquorice and violet mix. A mineral finish that contributes to the balance of the wine.



Food pairing

Grilled meat, tagine, rabbit with prunes and cheese.
Serve at 15°C to bring out the fruitiness.



Ageing

Enjoy now or over three years.



Available in
50 cl, 75 cl, Magnum

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