

HÉRITAGE 782 – GRÈS DE MONTPELLIER

AOP Grès de Montpellier

Héritage



Winegrower's note

In 782, Witiza – son of the count of Maguelonne, a counsellor of Charlemagne – founded Aniane Abbey after becoming a monk of the order of St Benedict. He introduced a requirement to plant vines into the Benedictine rule, helping to boost vineyards in Grès de Montpellier and the more than a thousand winegrowing abbeys across Europe. Syrah and Grenache flourish in this terroir of worn pebbles, creating a rounded, silky wine.



Winemaker's note

The grapes are harvested at full maturity according to the berry tastings in the plot. The grapes are sorted in the vineyard and at the cellar. The vinification is traditional with a vatting period of 3 to 4 weeks followed by a short post-fermentation maceration in order to extract a little more colour, aromas and tannins. 80% of the wine is aged in French oak barrels for a period of about 12 months.



Tasting notes

The wine has a deep colour.

It is refined and complex on the nose, offering up blackcurrant and blackberry aromas enhanced by touches of tapenade, menthol and the whole spectrum of garrigue scents.

Ample and full-bodied on the palate with silky, elegant tannins.

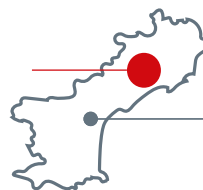
Serve at 18°C with lamb, game or mature cheeses.



Grape varieties

Syrah, Grenache

Grès de
Montpellier



Narbonne

