
GIGONDAS “CUVÉE DE BEAUCHAMP”

An agreeable, enjoyable wine that has a little plumpness and notably fine tannins.

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Vintage: 2017

Producer: Château de Montmirail

Country: France, Rhone

Composition:

75% Grenache, 15% Syrah, 10% Mourvedre

WINEMAKER NOTES:

Established in 1960 by Maurice Archimbaud, the Château de Montmirail is now managed by his daughter, Monique Archimbaud Bouteiller, and her children. The vineyard sitting on the two communes of Vacqueyras and Gigondas, is largely the work of Maurice Archimbaud who patiently built up the area based on the combination of two properties: a family farm, located in Vacqueyras he inherited from his father Gabriel Archimbaud, and on the vineyard Gigondas created in the sixties.

TASTING NOTES:

Rather deep red. Aromas of red fruit with thyme and licorice. Tasty black fruit notes; a well-rounded, agreeable, enjoyable wine that has a little plumpness and notably fine tannins.

PRESS:

Wine Advocate 89-91 Points

VINEYARD:

The area of 45 ha is spread over the slopes of Montmirail. Laces regarding the Gigondas appellation and on the set of the other Vacqueyras. Low yields on clay-limestone soils give the wines strength and balance. Careful work on restructuring the field allows Montmirail to keep a balance between wealth brought by our oldest vines (some aged 80) and the freshness of our plantings.

VINIFICATION:

Vatting time is around 20 days. The must is pumped over every day in order to extract the colors and tannins and to oxygenate the yeasts. The wine is aged for at least 15 months before being bottled. A complete renovation of the cellar was completed in 2000 to improve winemaking and to meet current standards. Mostly of concrete tanks and enameled steel are used as these allow for vinification in the pure respect for family tradition. A total stalk and long fermentation give the wines finesse and power.

Bottle Size: 750 mL

UPC Number: 87317001147

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM



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TASTING NOTES:

Rather deep red. Aromas of red fruit with thyme and licorice. Tasty black fruit notes; a well-rounded, agreeable, enjoyable wine that has a little plumpness and notably fine tannins.

PRESS:

Wine Enthusiast 92 Points

VINEYARD:

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Bottle Size: 750 mL

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VACQUEYRAS BLANC

A wine of beautiful finesse; round and creamy.

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Bottle Size: 750 mL

UPC Number: 87317005152

Vintage: 2014

Producer: Château de Montmirail

Country: France, Rhone

Composition:

30% Clairette, 30% Roussanne, 20% Bourboulenc, 10% Grenache Blanc, 10% Viognier

WINEMAKER NOTES:

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TASTING NOTES:

Aromas of honey and citrus fruits. The nose is discreet with beautiful finesse, expressing white flowers, white fruit, and honey. The palette is round and creamy, and proceeds to an elegant, lengthy finish.

VINEYARD:

The area of 45 hectares is spread over the slopes of Montmirail Laces regarding the Gigondas appellation and on the set of the other Vacqueyras. Low yields on clay - limestone soils give the wines strength and balance. Careful work on restructuring the field allows Montmirail to keep a balance between wealth brought by our oldest vines (some aged 80) and the freshness of our plantings.

VINIFICATION:

The grapes are meticulously selected, destemmed and directly pressed. During the fermentation the temperature is maintained under 15C. A complete renovation of the cellar was completed in 2000 to improve winemaking and to meet current standards. Mostly of concrete tanks and enameled steel are used as these allow for vinification in the pure respect for family tradition. A total stalking and long fermentation give the wines finesse and power.

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VACQUEYRAS "CUVÉE DES DEUX-FRÈRES"



TECHNICAL INFORMATION

Country	France
Region	Rhone
Sub-Region	Vacqueyras
Producer	Château de Montmirail
Vintage	2019
Composition	70% GRENACHE, 20% SYRAH, 10% MOURVEDRE
Alcohol	14.5%

WINEMAKER NOTES

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TASTING NOTES

Clear and brilliant red, with powerful aromas of red berry fruit, full bodied with supple tannins and a nice finish. It's leathery and gamy, with voluptuous berry fruit and white pepper.

VINEYARD

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VINIFICATION

Traditional in style. The grapes are selected, partially de-stemmed and crushed. The vatting time is around 15 The must is pumped-over every day in order to extract colors and tannins, and to oxygenate the yeasts. This wine is aged in tanks for at least one year before being bottled. A complete renovation of the cellar was completed in 2000 to improve winemaking and to meet current standards. Mostly of concrete tanks and enameled steel are used as these allow for vinification in the pure respect for family tradition. A total stalk and long fermentation give the wines finesse and power.