

Hommage N°5

EN

RED – 2023

DENOMINATION VIN DE FRANCE

GRAPPES VARIETY Mourvèdre

ALCOHOL CONTENT 13,5 %vol

pH 3,66

TOTAL ACIDITY 2,70

TASTING

*Appearance: Deep, intense garnet red, bright and clear.
Nose: Generous and complex, with notes of cherry liqueur, sweet spices, graphite, mocha, precious wood and cinnamon.
Palate: Full and delicate on the attack, rich and generous, with a lingering and fresh finish marked by spice notes and subtly lifted oak tannins.*

TERROIR

*Old Mourvèdre vines planted in 1986 on the hillsides of the commune of Restinclières.
Stony soils composed of calcareous sandstone and clay marl.*

WINEMAKING

*Parcel selection of old vines on the hillsides.
Traditional alcoholic fermentation at 22–28°C.
Cap management to ensure optimal extraction.
Malolactic fermentation and ageing of the wines:
25% aged in 500 L oak barrels.
75% aged in egg-shaped vessels for 12 months.*

SERVICE

*Serving temperature: 15–17°C
Food pairings: Roast lamb saddle with Mediterranean spices, Agriade Saint-Gilloise, and grilled black pork rack with three-pepper seasoning.*



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Authentique
- Colour: Cinnamon
- Bottle size: 75 cl
- Bottle weight: 650 g
- Closure: Natural cork



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



Av. de Beaulieu, 34160 - Saint-Geniès-des-Mourgues
commercial@lescoteauxdemontpellier.fr
lescoteauxdemontpellier.fr
+33 4 67 86 21 99