



CHÂTEAU
MOURGUES
DU GRÈS

Capitelles



AOP Costières de Nîmes
Rosé

Aromatic complexity and ageing

The stone capitelle that stands in our vineyard is the inspiration for this exceptional cuvee.

In the image of this edifice, we hope that our wine finds its place in history; like its walls shaped with precision, we search for the harmony of a delicate but structured wine. Our ageing cellar, constructed with the same Beaucaire stone, shelters the barrels underground, under vaulted ceilings that keep them cool and allow them to age in peace.

Far from the current standards of rosé, with lots of originality, this gourmet, ample and complex wine improves thanks to its ageing and its evolution in the bottle.

The marriage of Mourvèdre and Grenache

With a touch of Syrah -depending on the vintage-. Rosé 'de saignée' fermented and aged in demi-muids. This type of fermentation and ageing brings a suaveness to the flavour as well as an aromatic complexity, with notes of spices and vanilla. Vinification and ageing without sulphur for more purity and fruitiness.

A slight addition at bottling to ensure the stability of the wine.



Appearance

Peach skin.



Bouquet

Ample and concentrated on fresh red berries, slight brioche and the inside of bread.



Palate

An elegant and full-bodied attack. A beautiful, balanced minerality and a lot of volume on the fruit (redcurrant) with hints of spices and grilled hazelnut.



Food pairing

Can be paired with sweet and savoury dishes, and exotic and spicy cuisine: roast pork with quince, lemon tagine, fish (bell pepper tuna).



Ageing

Enjoy now or over 3 years.



Available in
75 cl

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**The press
speaks**

**bettane +
desseauve**

**Millésime 2013 - LE GRAND GUIDE DES VINS DE
France 2016 – Bettane & Desseauve**

“ Un rosé vinifié et élevé en barrique pendant 4 mois. C’est un élevage très juste qui a créé un vrai rosé de repas avec plus de complexité et de fond qu’un rosé de base. Bien fait. ”

Graded: 14/20

Millésime 2016 - Bettane & Desseauve, date de parution : 2019

Graded : 14,5/20

Gault & Millau

**Millésime 2013 - TOP 100 ROSÉS DEGUSTATION
Rhône - Gault & Millau
Date de parution : Juillet 2015**

“ Un aspect légèrement toasté donne une indéniable séduction à un nez modelé par le fruit. Remarquablement constitué dans un style onctueux, la bouche tire parti d’un noble effet boisé, y gagne de la suavité tout en restant alerte. ”

Graded: 17/20

**LA REVUE DU
vin
DE FRANCE**

**Millésime 2013 - LES MEILLEURS VINS DE FRANCE
2015 par la Revue du Vin de France**

“ Vous réglera sur un plat de caractère. Magnifique. ”

Graded: 15/20

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TIÈRES DE NÎMES
COIS COLLARD VIGNERON



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