



CHÂTEAU
MOURGUES
DU GRÈS

Capitelles



AOP Costières de Nîmes
Red

Layered aromas 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.

Selection of old Syrah vines, complemented by Grenache and Carignan

The most concentrated structure of the grape (with a low yield of 25-30 hectolitres per hectare) justifies a selection followed by a long and particular ageing.

The ageing, which is done in casks for one year and then one year in vats, gives this intensely fruity wine sweet vanilla and grilled aromas at the same time.

No fining or filtration.

With a mature structure, this wine ages well and is characterised by volume and complexity.



Appearance

Black and bright, with flashes of violet.



Bouquet

Powerful aromas of black berry compote (crème de cassis), violets, black pepper and mild spices.



Palate

Beautifully ample with the scent of the surrounding garrigue, black berries, violet, dark chocolate and liquorice. The harmonious oak mixes with the fruit without dominating it.



Food pairing

Red meat in sauce, game meat, and cheeses with character.



Ageing

May be enjoyed now, reaching its full maturity in 3 years, and ages even more over 8 to 10 years.



Available in
75 cl

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**The press
speaks**



Millésime 2015 Guide DUSSERT - GERBER des vins
Date de parution : 2019

“ Issu d’une sélection de vieilles vignes de Syrah, complétées de Grenache et de Carignan, de couleur pourpre intense, aux tanins puissants et savoureux, épicé et très parfumé (mûre, fraise des bois, cuir...) de structure riche.”

Wine Spectator

Millésime 2012 - WINE SPECTATOR

“ Rich, with dark fig, boysenberry and blackberry paste flavors forming the core, backed by bittersweet cocoa, espresso and roasted juniper notes. Shows a polished feel through the finish.”

Graded: 90/100



Millésime 2012 - LES MEILLEURS VINS DE FRANCE
2016 par la Revue du Vin de France

Graded: 14/20

**bettane +
desseave**

Millésime 2015 Bettane & Desseave
Date de parution :2019

Graded: 14.5/20



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TIÈRES DE NÎMES
FRANÇOIS COLLARD - VIGNERON

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