



CHÂTEAU  
MOURGUES  
DU GRÈS

# Cuve 46



AOP Costières de Nîmes  
Red

## Crisp berry

Born in our cuvee number 46, this wine highlights the delicate character of an old Cinsault vine. Harvested on a terroir between the Rhône and the Garrigue dominated by rounded stones, it is completed by a lively Grenach for a more rounded wine.

This new assemblage strives to highlight the crispiness of the fruit.

Select parcels of old cinsault and grenache with a touch of Syrah.

Traditional maceration method for 2 to 3 weeks. Ageing 6 to 9 months in vats preserves the freshness of the wine. Vinification and ageing done without sulphur for more purity and fruitiness.

No fining or filtration.

A slight addition of sulphites at bottling to preserve the quality and stability of the wine.



### Appearance

Deep ruby-garnet.



### Bouquet

Floral, beautiful aromas of red berries, and a hint of clear and precise minerality.



### Palate

The beautiful freshness of natural fruit, a juicy and voluptuous delight.



### Food pairing

All through the year, for a dinner aperitif or delicatessen (pork pluma, charcuterie...).



### Ageing

Enjoy now or over 5 years.



Available in  
75 cl

Read the press





## The press speaks



La Sélection Parker des Vins de France et du Monde

“ Nicely textured and with surprising length ”

**Graded: 88/100**



2015 REVUE DU VIN DE FRANCE  
Février 2017

“ L'irrésistible ascension des vins bio ”

**Graded: 14/20**



LE GRAND GUIDE DES VINS DE FRANCE  
2013 - Bettane & Desseuve

**Graded: 14.5/20**



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