



CHÂTEAU  
MOURGUES  
DU GRÈS

# Fleur d'Eglantine



AOP Costières de Nîmes  
Rosé

## Acidulous freshness and a delicate liveliness

Fleur d'Eglantine gets its name from its acidulous freshness and its luminous colour, reminiscent of the petals of the wild roses that surround our vineyards. It's a delicate rosé, airy and acidic, which unites floral aromas and crunchy red berries.

## Grenache mixed with Mourvèdre and a dash of Syrah

With a touch of Carignan -Depending on the vintage-. Direct pressing for an airy wine with a delicate colour. Vinification and ageing done without sulphur for more purity and fruitiness. A slight addition at bottling to ensure the stability and the regularity of the wine.



### Appearance

Tender and pale like the wild rose (églantier).



### Bouquet

Floral (peony) with notes of citrus.



### Palate

A fresh and acidic attack.  
Aromas of red berries (strawberry and redcurrant) and lozenge for its acidulous side.  
Delicate, airy and refreshing, with an aromatic persistence that unites a mineral finish and a hint of salt.



### Food pairing

Serve at about 9°C during the aperitif and through all courses of the meal.  
Pairs well with fish and grilled vegetables, sweet and salty dishes (pineapple pork, orange chicken), tomato tart.



### Ageing

Enjoy now or over two years.



Available in  
50 cl, 75 cl, Magnum

[Read the press](#)



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**The press  
speaks**

**WINEENTHUSIAST**

**Millésime 2017 - WINE ENTHUSIAST 2018**

“ BEST BUY - Whiffs of white peach and raspberry introduce this full-bodied, elegant rosé. While dry and restrained in style, it’s invigorating with unique saline and chalky mineral highlights. Whispers of tannin and savory dried herbs lend structure to the finish.”

**Graded : 90/100**



**Millésime 2015 - RVF - LES MEILLEURS VINS DE FRANCE mai 2016**

“ Les plus beaux Rosés de France. Ce rosé développe des arômes évoquant la garrigue, les pêches de vigne juteuse avec un grain délicat et une finale déliée.”

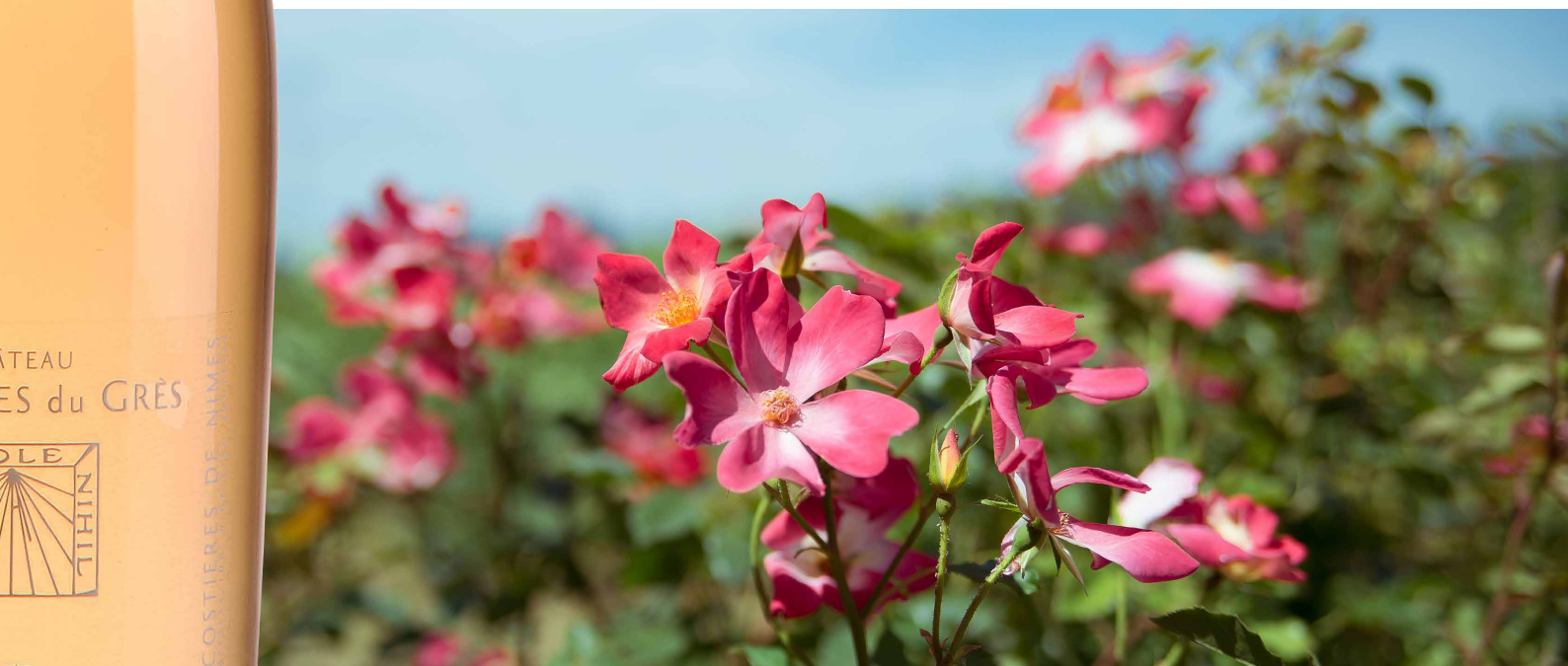
**Graded: 16/20**



**Millésime 2013 - Robert Parker WINE ADVOCATE**

“ Made from a direct press of mostly Grenache and Mourvedre, the 2012 Rosé Fleur d’Eglantine sports a rich salmon color as well as mineral-drenched aromas of orange rind, citrus and salty sea breeze like aromas and flavors. Medium-bodied and classically dry in style, yet with solid mid-palate fruit and texture, it’s a delicious rosé.”

**Graded: 89/100**



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