



CHÂTEAU  
MOURGUES  
DU GRÈS

# Terre d'Argence

IGP Pont du Gard  
White

## Silky depth and minerality

The vineyard is situated on the terroir of La Terre d'Argence that lies between the Rhône and Camargue. For one thousand years it was linked to Provence: it was a part of the diocese of Arles from the 11<sup>th</sup> to the 19<sup>th</sup> century. It is the silvery flashes of the leaves of the alder and olive trees, fluttering in the Mistral wind, as well as the richness of the wine that lends its name to it.

The IGP\* Pont du Gard offers a lot of creativity with an original blend: the union of Rhône varieties (Viognier et Roussanne) with a variety of the South-West (Petit Manseng, therefore certified IGP "Pont du Gard"). This famous Roman aqueduct, situated close to the estate, evokes the richness of our location as the crossroads and the link between two regions.

The Mediterranean, furthermore, with its summer breeze, balances the wine and allows it to develop a rich, aromatic palate.



## Old vines of Viognier and Petit Manseng with a touch of Roussanne

With a touch of white Grenache -Depending on the vintage-

Low-yield old vines (35 hl/ha).

Vinification without sulphur for more purity and intense fruitiness (a slight addition during bottling ensures the stability and regularity of the wine).

Aged for one year 2/3 in vats, and 1/3 in demi-muids.  
Organic certified.



### Appearance

Bright yellow-gold.



### Bouquet

Intense yellow-fleshed fruit aromas (apricot, peach), with grilled and floral notes (hawthorn, vervain).



### Palate

Strong, fruity, (peach, apricot) and floral (vervain et acacia). The finish is long and mineral with a hint of salt from the sea breeze.



### Food pairing

White meat (veal with girolle mushrooms), scallops, Indian cuisine and cheese (Cantal or Pélardon des Cévennes).



### Ageing

To be decanted, preferably. Enjoy now or over 5 years.



Available in  
75 cl, Magnum

Read the press





## The press speaks



### Millésime 2016 - Guide DUSSERT - GERBER des vins 2019

“ Vieilles vignes de Viognier et Petit Manseng, avec une touche de Roussane, de bouche fraîche et souple à la fois, il est persistant au palais, un vin avec des arômes de fougère et de fruits. ”



### Millésime 2017 – DECANTER Word Wine Awards Juillet 2017, meilleure IGP Coteaux du Pont du Gard

“ Charming, elegant nose with Viognier's varietal characteristics on display: stone fruit, dried mango and orange-peel. Rich, intense and bursting with flavours of lush peach and steely minerals, with a gentle oak-derived spice following behind.”

**Graded: 95/100**

Mention Platine + Best in its category



### Millésime 2013 - BETTANE & DESSEAUVE 2017 Coup de cœur

“ Magnifique exemple d'assemblage réussi, où chaque élément construit un ensemble très harmonieux. Complexe et raffiné, le viognier donne ses notes florales, la roussane ses épices et herbes aromatiques, le grenache souplesse et richesse. Fin et tendu, c'est un régal. ”

**Graded : 16/20**


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

**Graded : 15/20**



### Vintage 2014 - LES MEILLEURS VINS DE FRANCE 2016 – Millésime Bio : 20 Winemakers to Be Discovered Absolutely

**Graded: 15/20**



MAINE  
MOURGUES  
DU GRÈS  
*de l'Argence*  
du GARD  
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COLLARD, VIGNERON



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