

# Terre d'Argence

AOP Costières de Nîmes Red

## The substance that combines length and depth

The vineyard is situated on the terroir of La Terre d'Argence that lies between the Rhône and Camargue. It has had a Provençal heritage for one thousand years: it was a part of the diocese of Arles from the 11th to the 19th century. Its name is linked to the silvery flashes of the leaves of the alder and olive trees, fluttering in the Mistral wind, as well as to the richness of the wine.

It is a successful combination of the Rhône varieties and the terroir that allows a perfect balance for the maturation of the grape.

Terre d'Argence Rouge expresses the balance between substance and length. The structure, which is very present but harmonious, highlights the natural elegance of our Syrah. The fruit, the rich aromas and the depth of the wine are all pushed to the fore.

## The selection of old Syrah complemented by Grenache

With a touch of Mourvèdre or Carignan -Depending on the vintage-.

Ageing the wine between 18 and 24 months principally takes place in vats in order to preserve all the aromas of the fruit and the mark of the terroir.

Its low yield (35 -40 hectolitre per hectare) gives the wine its remarkable concentration.

One third of the wine goes into the cask, to age the most structured clos.



Appearance

Deep, a sign of elegance and character.



Bouquet

Intense, very ripe black berries, heightened by a spicy fruitiness and notes of incense.



### Palate

Very dense and delicate on the palate, reminiscent of plum, blackcurrant, and garrigue (sage and juniper). The tannins are delicate and velvety.



## Food pairing

Game meat (hare or boar stew), lamb with thyme, daube, vinegrower's rib steak.



## Ageing

Decant for 1 to 2 hours. May be enjoyed now, and it ages with elegance over 5-7 years.



Available in **75 cl, Magnum** 



## The press speaks



Millésime 2015 - Bettane & Desseauve 2019

Note : 14/20



#### Millésime 2013 - Robert Parker WINE **ADVOCATE**

Its deep ruby/purple color is followed by abundant dark fruits, chocolate, licorice and peppery herb-like aromas and flavors. These flow to a medium-bodied, balanced and beautifully textured 2013 that has tons of charm, sweet tannin and a great finish. [...] It's a steal."

Graded: 90/100



### Millésime 2012 - WINE SPECTATOR

Cark, juicy and mouthfilling, with warm spice bread, espresso, mulled plum and fig fruit flavors and aromas all woven together and backed by a smoldering juniper hint on the finish. Has range and personality. "

#### Graded: 90/100

Chateau Mourgues du Gres





TEAU



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