



CHÂTEAU  
MOURGUES  
DU GRÈS

# Terre de Feu



AOC Costières de Nîmes  
Red

## Aromatic generosity and structure

The first vintage of the Terre de Feu is linked to summer conditions particularly favourable to the ripening of the Grenache, with a dry and hot summer in 2003.

During the assemblage, the originality and the richness of the Grenache encouraged us to preserve its purity. Therefore, Terre de Feu is an exceptional vintage that is produced when the Grenache vines display small, concentrated berries.

Our oldest Grenache Noir vines (50 years) are located on a steep hill facing due south, where the rounded stones (grès) lie on clayey soil. And so, the vines draw from the depths the freshness and the moisture necessary for the right balance of the wine, even for hot and dry vintages.

## Old Grenache vines with a touch of Carignan

Also completed with Mourvèdre or Syrah -Depending on the vintage-.

Grenache is very expressive and original with aromas of wild raspberry liqueur.

The assemblage is done with old Mourvèdre and Carignan vines to perfect its balance. The harvest is done manually when the fruit is very ripe.

It is aged half in vats and half in casks of more than 4 wines in order to increase its aromatic complexity without letting it be too marked by the wood.



### Appearance

A beautiful deep ruby.



### Bouquet

Strong, harmonious and deep with aromas of raspberry liqueur and crisp cherry, garrigue and dark chocolate along with peppermint.



### Palate

Generously fruity with elegant, firm and silky tannins. Notes of menthol and chocolate.



### Food pairing

Pairs with sweet and savoury dishes: duck breast and figs, game, cheeses (Roquefort) or desserts (red fruit sorbets, chocolate cake).  
Emmanuel Laporte in Florence Hernandez's 'Vins et Chocolat' pairs it with a chocolate lamb sautée.



### Ageing

Enjoy now or over 10 years.



Available in  
75 cl

Read the press



● ● ●  
The press  
speaks



Millésime 2015 - GUIDE DUSSERT - GERBER DES VINS 2019

“ Vieilles vignes de Grenache avec une touche de Mourvèdre et de Carignan, aux arômes d'épices et de fruits noirs, bien équilibré et généreux, un vin où les tanins ronds permettent de l'apprécier dès à présent.”



Millésime 2011 - Robert Parker WINE ADVOCATE

“ Still in barrel, the 2011 Costieres de Nimes Terre de Feu is a traditionally made blend of Grenache, Carignan and Syrah. Aged half in concrete and half in older barrels, it offers a sweet, forward bouquet of wild strawberry, sweet spice, underbrush and hints of flowers to go with a medium-bodied, soft, supple and beautifully textured profile on the palate. Straight up delicious.”

**Graded: 89/100**



Millésime 2013 - LES MEILLEURS VINS DE FRANCE 2016 par la Revue des Vins de France

**Graded: 14.5/20**



Millésime 2013 - LE GRAND GUIDE DES VINS DE FRANCE 2016 - Bettane & Desseauve

**Graded: 14.5/20**



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