



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 Cinsault.

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.



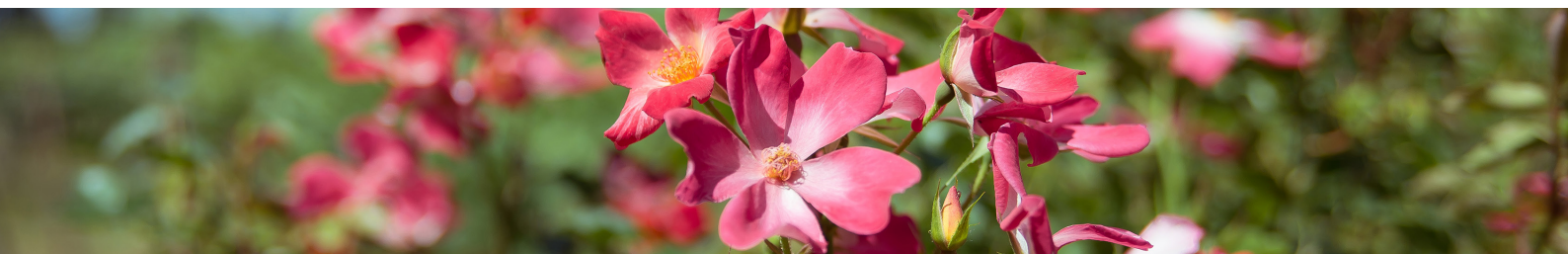
Ageing

Enjoy now or over two years.



Available in
50 cl, 75 cl, Magnum

[Read the press](#)



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The press
speaks



**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



**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 2014 - RVF - LES MEILLEURS VINS DE
FRANCE 2016**

“ Fleur d'Eglantine est un rosé fin, digeste, mais avec un fruit savoureux.”

Graded: 14/20

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COSTIÈRES DE NÎMES



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