



CHÂTEAU
MOURGUES
DU GRÈS

Galets Dorés



AOP Costières de Nîmes
White

A fruity and mineral gourmet wine

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.

Union of Grenache Blanc, Roussanne and Vermentino

North-facing parcels make a 'cool' terroir in the Mediterranean climate, which gives a lot of vivacity to the wine. Similarly, controlling the temperatures during the entire cycle of fermentation and ageing allows the wine to conserve its fruitiness and freshness.

The wines are vinified without sulphur for more purity and fruitiness. A slight addition at bottling to assure the stability of the wine.



Appearance

Clear yellow with flashes of gold.



Bouquet

Fruity (citrus and white-fleshed fruit), floral (broom shrub) and mineral (flint) notes.



Palate

A quick attack with citric notes with a beautiful aromatic persistence. A silky and cool texture. A salty note, reminiscent of the sea breeze, makes up part of its finesse.



Food pairing

Brandade de Nîmes, tapas, pineapple roast pork, goat cheese. Serve at about 10°C.



Ageing

Enjoy now or over three years.



Available in
50 cl, 75 cl

[Read the press](#)



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The press
speaks

**bettane +
desseauve**

**LE GRAND GUIDE DES VINS DE FRANCE
2017 - Bettane & Desseauve**

“ Assemblage heureux de Grenache, Roussanne et Vermentino.
Vin en demi-corps, saveur de fruit blanc et fine salinité.”

Graded: 13.5/20



**La Sélection Parker des Vins de France et du
Monde**

“ Ce Grenache Blanc additionné d'un peu de Roussanne dégage
un parfum époustouflant de chèvrefeuille, de narcisse, de pêche,
de melon cantaloup et de poivre blanc. Suit une finale succulente,
subtilement huileuse et véritablement éclatante.”

Graded: 87/100



**LES MEILLEURS VINS DE FRANCE 2016 par la
Revue du Vin de France**

“ Les blancs sont élégamment épicés avec une belle sève en
bouche. Galets Dorés 2014 offre une belle intensité fruitée.”

Graded: 14/20

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COSTIÈRES DE NÎMES
FRANÇOIS COLLARD, VIGNERON



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