



CHÂTEAU
MOURGUES
DU GRÈS

Capitelle



AOP Costières de Nîmes
White

Aromatic complexity and ageing

The stone capitelle that stands in our vineyard is the inspiration for this exceptional cuvee.

In the image of this edifice, we hope that our wine finds its place in history; like its walls shaped with precision, we search for the harmony of a delicate yet structured wine. Our ageing cellar, constructed with the same Beaucaire stone, shelters the barrels underground, under vaulted ceilings that keep them cool and allow them to age in peace.

The result of this cuvee is concentration and elegance.

The marriage of white Grenache with a touch of Marsanne and Viognier

This cuvee is a selection of our best white wine clos. Pressing of complete bunches of grapes, fermentation and ageing in demi-muids for one year. Organic Agriculture grapes since the 2015 vintage.



Appearance

Straw gold.



Bouquet

White flower, dry fruits (almonds) with a hint of citrus and white-fleshed fruit.



Palate

A beautiful structure with a clear minerality, concentrated and fresh, a beautiful aromatic persistence.



Food pairing

To be decanted and served at 15°C, accompanying poultry with cream, sea bream in butter sauce, veal with griolle mushrooms, goat cheese tomme.



Ageing

Enjoy now or over 6 years.



Available in
75 cl

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The
press
speaks

Decanter

Vintage 2019- DECANTER

«Sage and apricot tart nose. Soft, generous style of white, no excessive oak make-up, just good bright fruit. A rich style to enjoy soon.»

90/100



Vintage 2019- Guide 2021 Gilbert & Gaillard

« Robe dorée lumineuse. Nez discret aux arômes de fruits très mûrs. La bouche séduit par son harmonie, sa rondeur mais retient quelque peu ses arômes. Un blanc qui gagnera à être carafé pour dynamiser son expression »

Médaille d'or



Vintage 2018- WINE ENTHUSIAST

«Streaks of honey, caramel and nougat accent fresh tangerine and lemon flavors in this delicate, vanilla-scented dry white. A blend of Grenache Blanc and Vermentino matured one year in oak demi muid, it's richly textured but zesty and lifted, too. The wine hits a sweet spot now but should hold through 2025. ANNA LEE C. IJIMA »

93/100



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Capitelle

COSTIÈRES DE NÎMES
FRANÇOIS COLLARD - VIGNERON

Château Mourgues du Grès

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