



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 Cinsault and Mourvèdre.

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.



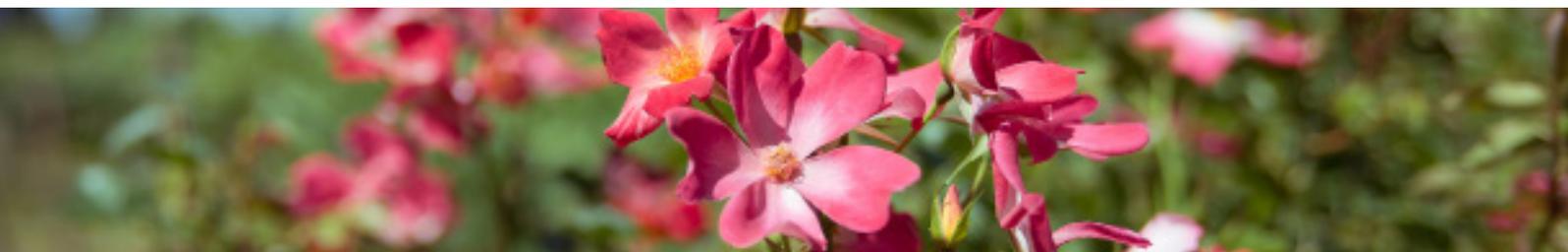
Ageing

Enjoy now or over two years.



Available in
50 cl, 75 cl, Magnum

Read the press





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The
press
speaks



Vintage 2022 - Robert Parker WINE ADVOCATE

«Derrière sa robe pâle, cet assemblage de Grenache et Mourvèdre livre des arômes de zeste de citron vert et pêche mûre, soutenus par une sensation de roche brisée.
Un brin corsé, c'est un vin à la texture soyeuse et épurée, avec une finale longue et élégante.»

Note : 91/100



Vintage 2022

This full-bodied rosé of distinction—made with Grenache, Cinsault, and Mourvèdre—exudes a perfume of rose, peony, and raspberry. Brisk acidity and flavors of watermelon and wet stone are carried on a saline path



Vintage 2022 - WINE ENTHUSIAST

Note : 89/100



Vintage 2021 - VINOUS

«Limpid orange-pink. Vibrant, mineral-accented tension, red berry and orange pith on the nose, along with building floral and herb notes. Shows firm tension and spicy cut in the mouth, providing tangy redcurrant, strawberry and blood orange flavors that flesh out slowly with aeration. The mineral note recurs on the penetrating finish, which hangs with strong tenacity.
Josh Reynolds»

Note : 91/100



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Chateau Mourgues du Gres

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