CHÂTEAU
MOURGUES
DU GRÈS

Galets Rouges

AOP Costières de Nîmes
Red

Generous fruit for a gourmet wine

The 'Galet' are reminiscent of our terroir of rounded stones known as 'grès'. Modelled by the moraine of the Rhône glacier in the Quaternary Period, they characterise the Costières de Nîmes in the south of the Rhône Valley. This cuvee comes in all three colours; their robes resemble the shades of our white stones (Galets Dorés), pink stones (Galets Rosés) and red
stones (Galets Rouges).
The minerality contributes to the balance of the wine.

Predominance of Syrah mixed with Grenache.

With a touch of Mourvèdre and Marselan -Depending on the vintage-.
Vinification with a minimum amount of sulfites to preserve the pure and bright fruit.
Aged between 12 and 15 months in concrete vats for a wine that unites roundness, freshness and balance.

Appearance

Deep ruby, with purple hues while it's young.

Bouquet

Profound and vibrant, with notes of blackberries and crisp blackcurrant.

Palate

Generous and gourmand. Smooth, harmonious tannins in a wine where red berries, liquorice and violet mix. A mineral finish that contributes to the balance of the wine.

Food pairing

Barbecue, grilled meat, tagine, rabbit with prunes and cheese. Serve at 15°C to bring out the fruitiness.

Ageing

Enjoy now or over three years.

AB AGRICULTURE BIOLOGIQUE

DEMETER

Available in
50 cl, 75 cl, Magnum

Read the press

The press speaks

THE tastingpanel MAGAZINE

Magazine Tasting Panel (June 2023) - Galets rouge 2021

«Showing stunning aromas of blackberry, this lovely, velvet-lined blend of Syrah and Grenache with a touch of Mourvèdre is bolstered by fine acidity and a gracious supply of red plum, heather, and sweet tobacco.»

Note : 94/100

LE JOURNAL DE MONTRÉAL

Magazine Le Journal de Montréal- Galets rouge 2020

« Assemblage dominé par la syrah auquel on ajoute grenache, carignan et marselan. Le tout est vinifié sans soufre et en cuve béton. Fruité explosif avec des notes de garrigue, de poivre et de cassis. C'est ample, juteux, frais et de longueur appréciable. Un des meilleurs rapport qualité/prix sous les 20 $. »

WINE ENTHUSIAST

Galets rouge 20219

90 pts + « BEST BUY »

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