



CHÂTEAU
MOURGUES
DU GRÈS

Terre d'Argence

IGP Pont du Gard
White

Silky depth and minerality

The vineyard is situated on the terroir of La Terre d'Argence that lies between the Rhône and Camargue. For one thousand years it was linked to Provence: it was a part of the diocese of Arles from the 11th to the 19th century. It is the silvery flashes of the leaves of the alder and olive trees, fluttering in the Mistral wind, as well as the richness of the wine that lends its name to it.

The IGP* Pont du Gard offers a lot of creativity with an original blend: the union of Rhône varieties (Viognier et Roussanne) with a variety of the South-West (Petit Manseng, therefore certified IGP "Pont du Gard"). This famous Roman aqueduct, situated close to the estate, evokes the richness of our location as the crossroads and the link between two regions.

The Mediterranean, furthermore, with its summer breeze, balances the wine and allows it to develop a rich, aromatic palate.



Old vines of Viognier and Petit Manseg

Low-yield old vines (35 hl/ha).

Vinification without sulphur for more purity and intense fruitiness (a slight addition during bottling ensures the stability and regularity of the wine).

Aged for one year 2/3 in vats, and 1/3 in demi-muids.
Organic certified.



Appearance

Bright yellow-gold.



Bouquet

Intense yellow-fleshed fruit aromas (apricot, peach), with grilled and floral notes (hawthorn, vervain).



Palate

Strong, fruity, (peach, apricot) and floral (vervain et acacia). The finish is long and mineral with a hint of salt from the sea breeze.



Food pairing

White meat (veal with girolle mushrooms), scallops, Indian cuisine and cheese (Cantal or Pélardon des Cévennes).



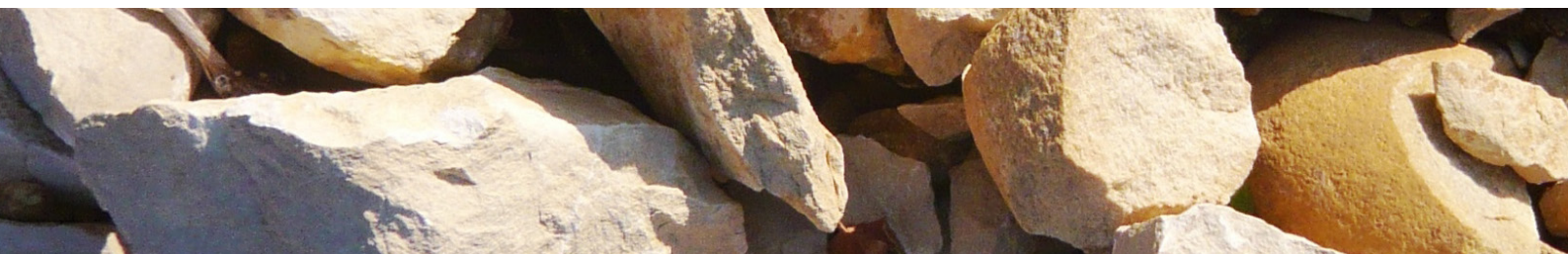
Ageing

To be decanted, preferably. Enjoy now or over 5 years.



Available in
75 cl, Magnum

Read the press



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The
press
speaks

SommelierS INTERNATIONAL

Magazine Sommeliers International - Vintage 2021

« Color: pale gold hue, brilliant reflections.

Nose: very aromatic, apricot, vanilla, smoky, butter, candied citrus.

Palate: nice balance between power and freshness. Smoky and buttery finish.

Pairing: vanilla lobster.

Comment: age 4-5 years. »

GILBERT  GAILLARD
INTERNATIONAL CHALLENGE

Gilbert & Gaillard - Millésime 2021

« Robe jaune d'or éclatant. Nez généreux combinant prune jaune, végétaux

secs, touche fumée. Bouche bien dessinée, riche et corpulente, vivifiée par

une solide fraîcheur. Des notes d'agrumes et de pêche se succèdent, accompagnées d'une dimension saline.»

Note : 89/100



DOMAINE
MOURGUES
DU GRÈS

d'Argence

CHATEAU MOURGUES DU GRÈS
D'ARGENCE
FRANÇOIS COLLARD, VIGNERON



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Chateau Mourgues du Gres

Château Mourgues du Grès

François & Anne COLLARD - 1055 Chemin Mourgues du Grès 30300 Beaucaire
tél +33 (0)4.66.59.46.10 mourguesdugres.com chateau@mourguesdugres.com