



CHÂTEAU
MOURGUES
DU GRÈS

Terre d'Argence

AOP Costières de Nîmes
Red

The substance that combines length and depth

The vineyard is situated on the terroir of La Terre d'Argence that lies between the Rhône and Camargue. It has had a Provençal heritage for one thousand years: it was a part of the diocese of Arles from the 11th to the 19th century. Its name is linked to the silvery flashes of the leaves of the alder and olive trees, fluttering in the Mistral wind, as well as to the richness of the wine. It is a successful combination of the Rhône varieties and the terroir that allows a perfect balance for the maturation of the grape.

Terre d'Argence Rouge expresses the balance between substance and length. The structure, which is very present but harmonious, highlights the natural elegance

The selection of old Syrah complemented by Grenache

Ageing the wine between 18 and 24 months principally takes place in vats in order to preserve all the aromas of the fruit and the mark of the terroir.

Its low yield (35 -40 hectolitre per hectare) gives the wine its remarkable concentration.

One third of the wine goes into the cask, to age the most structured clos.



Appearance

Deep, a sign of elegance and character.



Bouquet

Intense, very ripe black berries, heightened by a spicy fruitiness and notes of incense.



Palate

Very dense and delicate on the palate, reminiscent of plum, blackcurrant, and garrigue (sage and juniper). The tannins are delicate and velvety.



Food pairing

Game meat (hare or boar stew), lamb with thyme, daube, vine-grower's rib steak.



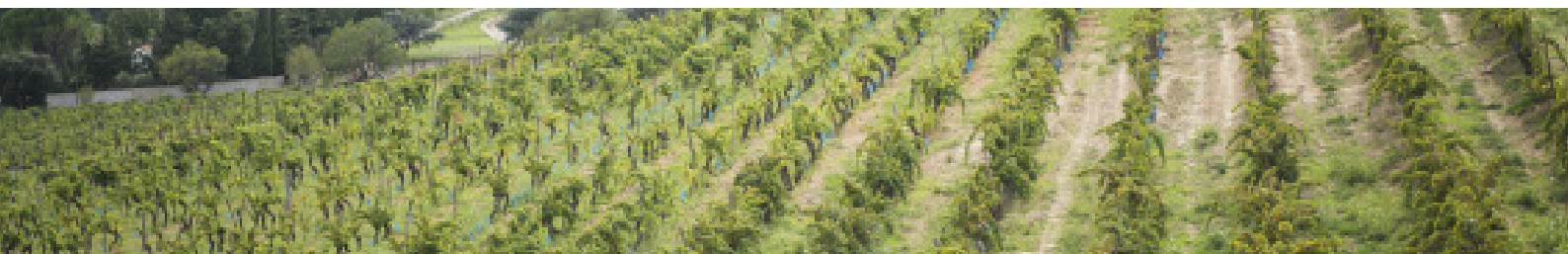
Ageing

Decant for 1 to 2 hours. May be enjoyed now, and it ages with elegance over 5-7 years.



Available in
75 cl, Magnum

Read the press



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The
press
speaks

Decanter

Vintage 2020 - DECANTER

«Savoury nose with notes of red rose petals, full of dark fruits and touches of toasty oak. Nice silky tannins.»

Note : 93/100



TERRE DE VIN - Gold medal
Vintage 2019

SommelierS INTERNATIONAL

Vintage 2019
Magazine Sommelier International - N°Fév.2023

« Color: intense and brilliant, finely ruby.
Nose: scrubland and dried plants, beautiful aromatic expression.
Palate: the wine is adorned with a slender structure, carried by a vigorous acidity. Black fruit blends with flavors of olive leaf and fresh figs.
Pairing: veal cooked in its own juice, tapenade and baby potatoes with thyme. Comment: to decant. Age 5-10 years.
One of our favorite ».



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e d'Argence

OSTIÈRES DE NÎMES
NÇOIS COLLARD, VIGNERON



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Chateau Mourgues du Gres

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