

Mont Rocher, Carignan, Vieilles Vignes, IGP Pays d'Hérault, 2017



Technical Details

Blend: Carignan 100% **ABV: 13.5%** Closure: Screw cap Colour: Red Style: Still wine

Suitable for Vegetarians:

Suitable for Vegans: No

Organic: No Biodynamic: No

Producer Profile

Southern France, with its multifarious regions, indigenous grapes, cultures and traditions is home to some of the most exciting, characterful wines in the world at present. Mont Rocher is a collection of wines produced from indigenous varieties, produced in a style that lets them clearly express their varietal typicity and sense of place.

Viticulture

Sourced from small parcels of vines in the South of France and focus on intriguing varietals that are indigenous to that

Winemaking

Although this wine is made with an old traditional grape variety, the vinification was carried out in a modern style. The grapes are destemmed and crushed. The fermentation is carried out at controlled temperature, around 23°C. The ageing is carried out in tanks with a small amount of French oak staves to add more complexity and roundness to the blend.

Oak Treatment

Time: 3 Months; Type: French; %oaked: 35; %new oak: None;

Tasting Note

This juicy wine has a beautiful cherry red colour. The nose shows an abundance of intense red berry fruit and hints of vanilla flavours. The palate is soft, full flavoured with a smooth easy drinking finish.

Food Matching

With casseroles and roast beef



Our Green Principals are those that demonstrate a responsible and sustainable approach to viticulture, vinification, commerce and community.



Rational producers demonstrate that they use the least amount of intervention in the vineyard and winery to make the best possible wine.

Old vines which are dry grown conserving water (up to 72l. per acre annually) & increasing grape quality. Bushtrained vines supporting regional traditional viticulture and low farming inputs.



Fair producers demonstrate a fair and even-handed approach in all aspects of how they conduct

Promote and add value to an ancient grape variety which was being ripped out under EU subsidised vine pull schemes. The winery pay their growers well for their grapes ensuring that they have a living wage and can sustain their vinevards.