

- DOMAINE - CINQ VENTS

MONTPEYROUX



Appellation	AOP Languedoc, Montpeyrroux
Owner	Christopher Johnson-Gilbert
Grape Varieties	Syrah, Grenache, Mourvedre, Carignan
Soil	Rocky white limestone and clay. Poor fertility encouraging deep roots.
Cultivation	Age of vines : up to 30 years. Soil tilled mechanically and by hand without use of herbicides. Vines treated and fertilized only with organic products (according to organic agriculture specifications, certified by ECOCERT). The grapes are harvested by hand in small bins. Grapes are hand selected in the vineyard and the cellar.
Vinification	After destemming and sorting, the grapes are traditionally fermented with natural yeast; vinified for 2 to 3 weeks in temperature controlled stainless steel or concrete vats. Following the malolactic fermentation part of the production is transferred to a mixture of new and used oak barrels (225l) to mature for 12 months.
Winemaker	Virgile Joly
Tasting	“Very good fruit rich and intense, balanced palate, cedary palate with spicy flavour. Velvety type tannins with savoury finish – IWC Judging Panel 2012 “Soft baked fruit, cassis-like on the nose and palate, with hints of wood. Chocolate and black forest flavours –DWVA Judging Panel 2012
Drink	Now and for up to 10 years after harvest.