

Solval

HISTORY

The Coteaux du Languedoc producing region covers the "Antique Septimanie", which stretches from the coast and scrubland area from Narbonne to the outskirts of Nimes. It is an area steeped in history.

The village of Montpeyroux is located in the Coteaux du Languedoc production area, built up against the Mount Baudile, one of the first foothills of the Cevennes. In the 14th century it became the summer residence of the Bishops of Montpellier who produced wines that were already well known.

The Montpeyroux terroir is made up of 3 very distinct zones (middle Jurassic, clay and limestone, small pebbles and stones). Two grape varieties are planted on each of these soils (Grenache and Cinsault) thus providing richness and diversity at harvest time.



GEOGRAPHY: Village of Montpeyroux, 40 kms north of Montpellier in the Hérault area.

CLIMATE: Mediterranean, hot and dry.

SOIL: Chalky, pebbly terraces; clay-like hillsides with alluvial deposits.

VARIETALS: Grenache - Cinsault

PRUNING: Cordons de Royat pruning

YIELD: 45 Hls/Ha

VINIFICATION: The grape varieties come from selected areas that match strict agronomical criteria. The grapes are harvested at night in order to preserve the cold night air, and vinified by direct pressure. Temperatures are rigorously monitored in order to extract the maximum aromatic potential.

MATURING: In tanks

AGEING POTENTIAL: 1 - 2 years

TASTING: "Passions," with its limpid, bright, pale salmon color, offers fresh and mineral notes of yellow fruits and spices. It is characterized by a clean palate, well balanced between its acidity and its velvety richness..

SUGGESTED DISHES: As an aperitif, with goat cheese, pizza, or grilled meat.

SERVING TEMPERATURE: 12°C



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