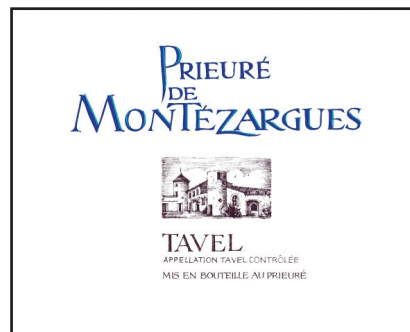


PRIEURÉ DE MONTÉZARGUES

RHÔNE VALLEY, FRANCE



ROSÉ 2010

THE VINEYARD

In 1199, the monks harnessed the estate's water supply and put the mill to good use, wood, water and sand had already struck a balance. Deep in this protected corner of Provence, under blazing sun, is where Prieure de Montezargues wines are born. The property covers 84 acres in the Tavel AOC. Sheltered from the Mistral by the Montagne Noire area, with its mix of hundred year old strawberry trees, evergreen oaks and Aleppo pines, gard region stone and pebbles are indistinguishable from religious buildings, forming a micro-terroir, defining the unique personality and terroir of the Montezargues estate vineyards.

HARVEST & AGEING

In 2010 the harvest began on August 30th and the hand picking continued for 14 days. The summer was short but warm and dry with cool temperature during the night. All these conditions were important for the vines and helped develop abundant aromas, tanins and color in the skin of the berries. We just had a rain on September 7th and 8th but without any negative impact on the quality of the harvest. 2010 like 2009 is a vintage with low yields and wonderful quality of wines.

WINEMAKER'S NOTES

A pretty pale pink with violet glints. The nose is intense with notes of grapefruit, pear and red fruits: cherry & raspberry. A nice crisp mouth; round - full bodied, a nice balance and a velvety feel. The finish is long with hints of peach and red fruit.

Appellation: Tavel AOC

Grape Varieties: Grenaches (red & white) 55%, Cinsault 30%, Clairette 13%,

Others (Syrah, Mourvedre, Carignan, Bourboulenc) 2%

Finished Alcohol: 13.5%

Acidity/pH: 3.40

Residual Sugar: <0.7



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