



The attention to detail and craftsmanship of the Marquis de Montlaur make it one of the best wines to come out of the region.

25 acres of the local vineyard have the special designation Grès de Montpellier. Among them, only four hectares of syrah, grenache and a small amount of mourvedre -aged between 15- and 35-years-old are used to make the Marquis de Montlaur. Soils of the Oligocene period are comprised of salmon-colored shale. You can easily identify them in the landscape as the glowing, sloping plots surrounded by pebbles. They pick up the Mediterranean sunlight and disperse it through the evening air.

Each vine is hand tended from pruning to harvest and the fruit is selected for its maturity and health. In Montaud the fruit is destemmed and conveyed into the primary fermentation tanks. The grapes begin fermenting under a coat of marc in enamelled cement tanks called tuns.

Primary fermentation lasts a minimum of 20 days with temperatures held constant at 25C. During this period the fermenting liquid is drawn off the bottom of the tun and pumped back on top of the marc every day.

After the fermentation is complete, the wine is decanted and filtered. The wine then spends six to twelve months in stainless steel tanks before being bottled, producing a distinctive and characteristic wine from the "other" south of France.