



# Chateau Mont-Redon

[www.chateaumontredon.fr](http://www.chateaumontredon.fr)

Chateauneuf-du-Pape

Château Mont-Redon will be familiar to those who know and love Châteauneuf-du-Pape being well recognized as the owners of some of the most highly regarded vineyard sites in the appellation. The superb quality of its vineyards has been recognized throughout history and prior to the adaptation of the appellation controlee system it was one of the few “Grand cru’s” in the region (together with Chateau Rayas).

With almost 100 hectares under vine, the majority of Mont-Redon’s vineyards are located in the appellations most favoured area, the high plateau which is covered in the large round pudding stones that Châteauneuf is so well known for. This remarkable property is in fact a single vineyard.

There has been considerable investment at Mont-Redon over the past twelve years. The entire winery has been completely renewed and is now climate controlled. Rows of oak barriques have replaced the old large foudres of yester-year, and large temperature controlled stainless steel vats now line the walls, resulting in wines of freshness and finesse in both red and white wines. More recently optical sorting machines at harvest time have resulted in wines of great precision. Mont-Redon is a candidate for the most improved producer and the best value producer of the Southern Rhone.



## 2009 Cotes du Rhone blanc **STELVIN CLOSURE**

A blend of 70% Grenache blanc, 20% Clairette and 10% Viognier this wine is perfumed and fresh with texture and charm in abundance.

## 2007 Cotes du Rhone rouge **STELVIN CLOSURE**

A blend of 70% Grenache, 20% Cinsault and 10% Syrah this wine has all the perfume and fleshy generosity of fully ripe Grenache fruit with freshness and finesse of tannins and that faint hint of provence herbs that makes southern Rhone reds, and MonRedon, so popular. Amazing value.

## 2008 Lirac rouge

70% Grenache, 20% Syrah and 10% Cinsault. This is a richly flavoured Grenache based wine with ripe black fruit and ample body. Very good intensity of flavour with fine tannins a soft texture and good length, finishing long and velvety. A round and velvety wine that gives immediate pleasure.

## 2009 Chateauneuf-du-Pape blanc 375ml + 750ml

40% Grenache blanc, 25% Bourboulenc, 20% Clairette, 10% Roussanne and 5% Picpoul fermented cool and kept on lees for 5 month, no malolactic.

*“Their Chateauneuf Blanc is penetrating, textured and vinous, a good strong food wine.”* Jacqueline Friedrich “The Wines of France”

## 2008 Chateauneuf-du-Pape rouge 750ml

65% Grenache blanc, 15% Syrah, 10% Cinsault, 5% Mourvedre and 5% Counoise, Muscardin and Vaccarese aged half in Barrique and half in vats.

A fabulous debut in the first vintage produced by the new winemaker Pierre Fabre. This seamless wine shows depth and classic Chateauneuf character in abundance. Elegantly structured with impeccable balance and fine tannins this wine drinks magnificently already. A brilliant wine and great drink !!

## 2007 Chateauneuf-du-Pape rouge 375ml, 750ml, 1500ml

65% Grenache blanc, 15% Syrah, 10% Cinsault, 5% Mourvedre and 5% Counoise, Muscardin and Vaccarese aged half in Barrique and half in vats.

*“Opaque ruby. Exotic aroma of raspberry preserves, cherry pie, Asian spices and garrigue expands with air and picks up a deeper cherry quality. Spicy, mineral-driven red and dark berry flavors are impressively lithe and precise, with silky tannins lending support. This very fresh wine finishes with excellent clarity and spicy persistence. 92 pts”* Stephen Tanzer Jan/Feb ‘10

