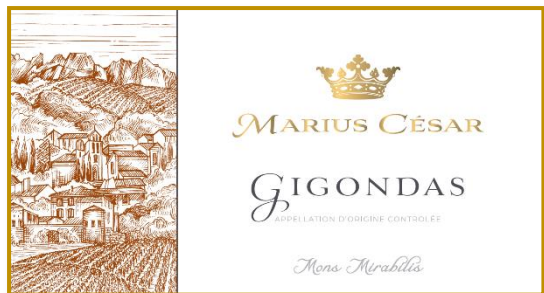




MARIUS CÉSAR

MARIUS CÉSAR wines pay homage to my ancestors, originally from a family of winegrowers and coopers established at the heart of Rhone Valley since the 1800s. MARIUS CÉSAR offers a large range of French wines coming from unique terroirs and selected plots. Made from an ancestral know-how, MARIUS CÉSAR style ensures automatic complexity and intensity on every cuvee. "Mons Mirabilis" refers to the Dentelles de Montmirail, the scenic hills overshadowing the village of Gigondas.



Varieties: 80% Grenache, 20% Syrah

Color: Red

Alcohol content: 14,5% by vol.

Press: 93 pts *Wine Enthusiast* (2018), 89 pts *Wine Spectator* (2018).

GIGONDAS « MONS MIRABILIS »

TERROIR

Located between Orange and the Mont Ventoux, Gigondas appellation spreads over the south-west facing hillsides of the "Dentelles de Montmirail". Sand and blue marls are covered with white stones which increase sun exposure. The intensity of the latter develops the richness of tannins and polyphenols. This asset is crucial to the area as the vineyards can reach an altitude of 400m, which often means a late maturation of the berries.

VINIFICATION & AGEING

Sustainable viticulture with ploughing and 100% harvested by hand. Traditional vinification with partial de-stalking and a gentle crushing. The maceration last 4 weeks with alcoholic fermentation at high temperature (around 28°C) in order to obtain a good extraction of the grape's substance. Following the malolactic fermentation, the wine is aged in 100-year-old oak vats during 12 months, with a percentage in French oak barrels.

TASTING NOTES

"Great Richness"

Color – Ruby

Nose – Good intensity with notes of spices, red stone fruits, vanilla, liquorice and raisins.

Palate – Complex, powerful and generous with hints of cherry liqueur, black and red fruit jam. This flamboyant wine shows perfect harmony between nose and palate.

FOOD & WINE PAIRING

Serve at 60° F. Open 4 hours in advance.

Enjoy with beef stew and carrots, poultry dishes, tuna steak in red wine sauce. Our Gigondas matches also spicy dishes such as Indian and Mexican cuisine.