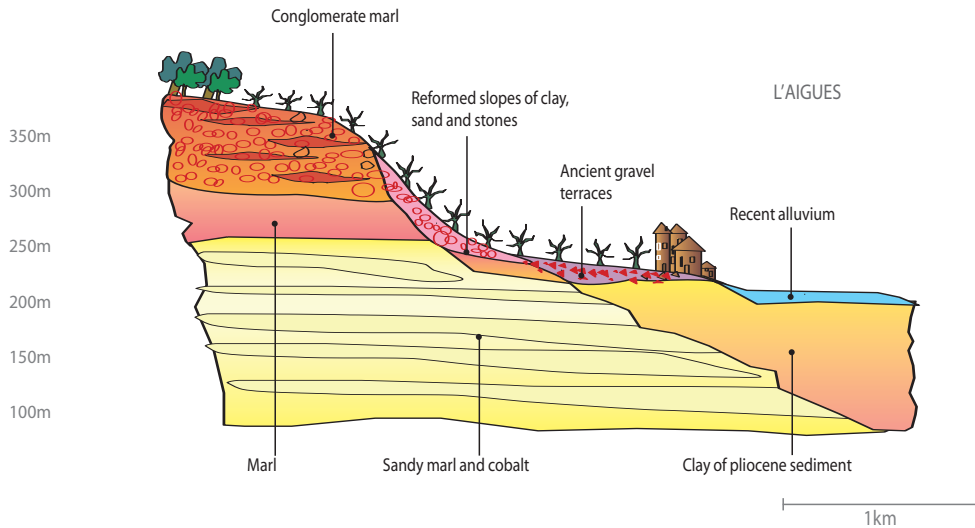


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"Terroir"

- **Vineyards:** the vineyards are spread over the entire area of Saint-Maurice-sur-Eygues, which is located at the gateway to the "nyonsais" region, in the French Department of the Drôme.
- **Soil types:** argillaceous limestone with varying gravel content and areas of lighter sandstone.
- **Climate:** typical Mediterranean with North-South exposure and protected from the Mistral.
- **Background:** vines were being grown here in the 14th Century when the area was the property of the "Dauphins", the heirs to the French throne, and by the 18th Century, the wines of Saint-Maurice had already achieved a high reputation. In 1953, Saint-Maurice was classified as a Côtes du Rhône Saint-Maurice-sur-Eygues and in 1967 it was consecrated Côtes du Rhône Villages Saint-Maurice-sur-Eygues.

Production

- **Area under cultivation*:** 137 hectares, annual production: 5109 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the Appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the red offers a great depth of colour, with violet reflections, the rosé is pomegranate colour while the white has a pale golden hue.
- **Nose:** the reds have a marked bouquet of red fruits when young, developing woody and spicy nuances with maturity. The rosé has a fresh and zesty fruity bouquet, while the white exudes notes of peach and apricot.
- **Palate:** the red, elegant and rounded, is full on the palate, with a pleasant finish. The rosé has a relatively firm outline and is very refreshing. The white is extremely aromatic, exhaling a perfume of violets.
- **At the table:** the red is perfect with lovingly simmered wine basted beef! The rosé marries well with delicatessen meats and crudités, whilst the white is an ideal appetiser.
- **Laying down:** the reds, which are often stored in oak casks to give more body, will age well. The rosé and the whites should be drunk young.
- **News:** a footpath has been created between Rousset-les-Vignes and Saint-Pantaléon-les-Vignes, by which, on taking a stroll along it you can discover an area of vines under cultivation and a wine making site with information relating its history, its climate and its culture. Signs in bottle format have replaced the traditional signposts thus drawing visitors further into a winemaking environment.



The words to express it

The origin of the name Saint-Maurice most likely comes from Guillaume de Saint-Maurice, a local Lord of the Manor who lived there in the 13th Century.

* Source: harvest statement 2006

