



DOMAINE MOUTON PÈRE ET FILS

IGP Collines Rhodaniennes

Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Nestled in the heart of the Rhône Valley, Domaine Mouton Père et Fils is above all a story of family and tradition. For several generations, the Mouton family has cultivated their vines with the same high standards, driven by a desire to preserve a legacy patiently built by their elders. Here, the art of winemaking is not only learned from books, but also through the seasons, in direct contact with the soil, the vines, and the sometimes capricious climate of the Rhône.

The estate covers around twelve hectares, spread over the valley's typical hillsides, which are often worked by hand due to their steep slopes. This privileged geographical location, between the Rhône River, which tempers the temperatures, and the hills, which protect the vines from excessive winds, creates a microclimate conducive to slow and balanced ripening of the grapes. The soils, a mixture of granite, schist, and alluvial deposits, give the wines depth, freshness, and aromatic complexity.

True to its family spirit, the estate favors practices that respect living organisms, with particular attention paid to soil cultivation and yield control. Most of the grapes are harvested by hand in order to preserve their integrity and select the best bunches. In the cellar, the approach is measured: accompanying the wine rather than constraining it, allowing the terroir to express itself sincerely.

Always attentive to its environment, the estate does not hesitate to innovate when conditions require it. For example, during heat waves, the estate has chosen to harvest certain plots at night in order to preserve the freshness of the grapes. This initiative, which was uncommon in the region at the time, has since become an occasional practice, reflecting the estate's agility and expertise in dealing with climate challenges.

VARIETAL

Syrah 100%

LOCATION

The Syrah IGP Collines Rhodaniennes vineyards of Mouton Père & Fils are located on the south- and southeast-facing foothills of the northern Rhône Valley, on the immediate outskirts of the great appellations of Côte-Rôtie and Saint-Joseph. The plots are located at medium altitude, between 200 and 300 meters, on gentle slopes or well-exposed plateaus, benefiting from optimal sunshine and good ventilation. This geographical position allows the Syrah to reach a beautiful maturity while retaining freshness and balance. The vineyard enjoys a moderate continental climate, with hot, dry summers and cool nights that promote aromatic concentration and fine tannins. This setting provides an excellent terroir for a northern-style Syrah that is accessible and expressive.

TERROIR

The soils are mainly composed of weathered granite, schist, and sand mixed with some clay, typical of the Rhone Hills. This geological diversity provides Syrah with well-drained, low-fertility soil, conducive to low vigor and good concentration of the berries. The subsoil forces the vines to root deeply, promoting regular ripening even in dry years. The minerality of the granite and the finesse of the silty soils give the wine a fresh, straightforward structure with beautiful purity of aromas. This moderately sloping terroir produces an elegant Syrah that is structured yet supple, with a very fruity profile typical of the northern hills of the Rhône.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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IN THE VINEYARD

Mouton Père & Fils practices environmentally friendly viticulture, focused on preserving natural balances and biodiversity. Work in the vineyard is carried out manually, with controlled grass cover and regular tilling to promote microbial life. No herbicides are used, and phytosanitary treatments are limited to what is strictly necessary, with a preference for natural products. The estate is committed to obtaining HVE (High Environmental Value) certification, reflecting its sustainable practices. The vineyard management seeks to combine agronomic rigor with common sense farming practices, respecting the living environment and the identity of the terroir.

HARVEST

The grapes are harvested manually or mechanically depending on the plot, always with rigorous sorting in the vineyard and then in the cellar to guarantee the quality of the berries. Harvesting generally takes place in early October, when the grapes have reached optimal phenolic ripeness while retaining a beautiful natural acidity. The berries are picked early in the morning to preserve their freshness. This selection allows the Syrah grape variety to express all its typical characteristics: crisp black fruit, violet, and white pepper. Moderate yields and precise agronomic monitoring ensure a perfect balance between aromatic richness, structure, and drinkability. The aim is to produce an authentic, straightforward, and accessible Syrah that faithfully reflects its Rhône origins.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel vats to preserve the fruit's brightness. The grapes are 100% destemmed and then vatted for maceration for 2 to 3 weeks, with regular pumping over and some light punching down depending on the needs of the vintage. Fermentation takes place at a moderate temperature (24 to 26°C) to promote gentle extraction of tannins and aromas.

AGEING

After pressing, the wine is aged in stainless steel vats and barrels that have been used for several wines for 6 to 9 months, in order to soften the structure without allowing the wood to dominate. The aim of the aging process is to preserve the freshness of the fruit, the suppleness of the tannins, and the natural expression of the grape variety. The result is a frank, delicious red wine with notes of black fruit, sweet spices, and violets, which is both supple and precise, perfect for drinking now or after two to three years of aging.

SERVING

Serve between 15 and 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine has a deep ruby color with purple highlights. The nose is clean and expressive, blending aromas of black fruits (blackberry, blackcurrant), violet, and white pepper, typical of northern Syrah. On the palate, the attack is supple and fruity, with freshness and fine, well-integrated tannins. The whole is balanced, carried by a beautiful tension that lengthens the finish with slightly spicy and floral notes. This is an elegant, accessible Syrah that favors finesse over power. Enjoy it young for its deliciousness, or after 2 to 3 years for more complexity.

TASTE PROFILE

Vins rouges fruités



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FOOD PAIRINGS

This Syrah seduces with its freshness, black fruit aromas, and supple palate, making it ideal for pairing with seasonal cuisine or dishes inspired by world flavors. It pairs perfectly with gratin dauphinois and herb-roasted veal, complementing their tenderness and melt-in-the-mouth texture. It is also excellent with a Thai red curry with vegetables and tofu, where its spicy and floral notes complement the complex flavors of the dish without overpowering it. For dessert, it pairs beautifully with a matcha and raspberry clafoutis, whose vegetal bitterness and fruity acidity balance the roundness of the wine.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Red meat