

CHÂTEAU  
MUKHRANI



RÉSERVE DU PRINCE



## Réserve Du Prince Goruli Mtsvane 2010



The green tinge of this truly magnificent variety shows the everlasting potential of the terroir of its origins. Supple, rich and exuberant bouquet offering grapefruit flowers and peacherines so lavishly coupled with pears backed with subtle oak aging, making the entire sensation plenteous. Rich, enduring and bountiful taste leaves almost piquant and memorable sensation.



Goruli Mtsvane is Georgia's endemic and unique white variety which has proven itself through the centuries and has been giving refreshing and memorable wines. The Mesoclimate of Mukhrani, where the grapes for this truly fine and exquisite wine grow, boasts of its pristine, almost wild and virgin natural qualities. Though, thousands of years old, the soil, the sun, the varieties, the vignerons and vintners have remained as nourishing, noble, caring and passionate to deliver the juice for wine of such elegance.



This wine best enjoyed with poultry and fish. It is charming with vegetable salads. It is also excellent as the wine to open as well as to toast at glamorous festivities.



Best enjoyed at about 8°C.



## Réserve Du Prince Saperavi 2007



The hues of its smoothly sunbathed colour rest from rich, dark red to crimson, with a notable shine of blue edges while still before its apex. Aromas those of typical local Mulberry and Blackberry well blended with Cherry. Well textured and harmoniously balanced palate offers a joint sensation of the varietal fruit, well expressed tannins both from grapes and oak, which are still to reach their final maturity. Long, pure and aromatic after taste. This wine is still reaching its final taste profile and shows enormous cellaring potential for up to 15 years. Once in that age, it will reveal characters of aged barrel mature Saperavi so much appraised by all who had a pleasure to taste this truly magnificent variety of this quality.



Saperavi is Georgia's endemic variety and has all the noble characteristics making it one of the World's most outstanding reds. The Mesoclimate of Mukhrani, where the grapes for this truly fine and exquisite wine grow, boasts of its pristine, almost wild and virgin natural qualities. Though, thousands of years old, the soil, the sun, the varieties, the vigneron and vintners have remained as nourishing, noble, caring and passionate to deliver the juice for wine of such elegance.



Both Red meat and game fried, grilled and stewed with spices. Excellent with mature cheese of different styles.



Best enjoyed at about 14 to 15°C after sufficient contact with air.



PX 4544/1

n 18/796

## RÉSERVE DU PRINCE

Réserve du Prince Red and White are the finest and most exclusive wines of Château Mukhrani.

The wines of Réserve du Prince are driven by an outstanding quest for excellence and perfection that can be found in the most noble traditions of this family and estate.

The parcels, dedicated to Réserve du Prince, represent the highlight of "terroir": this unique combination of soil, climate and human expertise.

Grapes are selected from each single individual vine plant, hand-harvested at peak maturity season. Only endemic grape varieties to this ancient land are used.

Natural fermentation of these varieties and ageing in the oak barrels from Caucasus are making these wines highly authentic, truly Georgian, the most outstanding wines of Château Mukhrani.

The selection is supervised by our Head Winemaker, directly involved from the very beginning of the process. Just like the companion of Ivane Mukhranbatoni, whom Réserve du Prince is a tribute to.

Great Prince was personally looking after its own wine, sharing with his winemaker all the secrets of craft and of a century-old knowledge received from his ancestors. This specific wine was offered by Ivane Mukhranbatoni to his royal peers, his own "reserve".

By enjoying Réserve du Prince you feel the whole nobility of our finest wines.