

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

ROSÉ CLASSIQUE



Since 1550, our family is established at Domaine Montrose, in the South of France.

An unwavering commitment to elegance and conviviality, a predestined name,
continuous efforts to improve quality...

Discover our emblematic wine.

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APPELLATION : IGP Pays d'Oc

GRAPES : Grenache noir, Cinsault

SOILS : limestone clay & gravelly pebbles along the hillsides.

WINEMAKING : Each grape variety and each terroir are vinified separately. Grapes are harvested at night to preserve freshness. They are destemmed before a short skin contact or direct pressing. Fermentation temperature is maintained between 15°C to 18°C to retain fruit aromas. Wines resulting from the different terroirs and grapes are blended after fermentation and then aged in stainless steel vats. Wine is bottled during winter and spring.

TASTING : pale color. Nose of small red fruits and citrus. Full of finesse and very balanced on the palate, uniting roundness and vivacity. It's a wine made for pleasure—fresh and elegant. To be drunk young.

SERVING : serve chilled for apéritif. Or with grilled fish (red mullet, sea bass,...), sushi, barbecues or salads.

OUR ENGAGEMENTS : we have a global approach:

- virtuous agriculture
- preservation of biodiversity
- reduction in our CO₂ emissions



Jancis Robinson

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WINE ENTHUSIAST

89 BEST BUY

