

LA VICOMTÉ

1977





VIGNOBLES EN LANGUEDOC



La Vicomté, Corail, Cinsault Rosé, IGP Pays d'Oc, Rosé, 2025

IGP Pays d'Oc, France



La Vicomté
Domaine des Trois Fontaines, 34230 Le Pouget - France
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www.la-vicomte.fr    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



La Vicomté, Corail, Cinsault Rosé, IGP Pays d'Oc, Rosé, 2025

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Located in the heart of the world's largest wine-producing region, the vineyards of the Vicomté winegrowers cover more than 7,500 hectares. They grow on hilly terrain fed by sediments of the Hérault River, but also on more calcareous soils such as the Villefranchian terraces and semi-slopes. Benefiting from a Mediterranean climate, dry and arid in summer and mild in winter, we harvest the finest grape varieties under HVE3 charter.

PRESENTATION

The Cinsault grape variety, has a long and fascinating history. Its origins can be traced back to the southern region of France, specifically in the Languedoc-Roussillon area. Cinsault is believed to have been cultivated there for several centuries, with records dating back to the 16th century.

LOCATION

In the heart of the Languedoc area.

TERROIR

Cinsault's adaptability and resilience made it a favored grape variety in warm and arid climates. Its ability to withstand heat, drought, and various soil types contributed to its widespread cultivation in regions such as the Mediterranean basin.

IN THE VINEYARD

Cinsault grape berry is known for its attractive dark blue-black color, medium size, and thin skin. These characteristics contribute to the unique flavors and qualities that Cinsault imparts to the wines it produces.

HARVEST

15 of August

WINEMAKING

Direct pressing to extract the juice without extended skin contact. The grape skins are separated from the juice quickly, resulting in a lighter color and more delicate flavors.

VARIETAL

Cinsault 100%

12.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 150 000 Bottles

Surface area of the vineyard: 7500 ha

Yield: 80 hL/ha

Age of vines: 20 years old

Aging in vats: 4 month

SERVING

6 to 8°C

AGEING POTENTIAL

Enjoy all year long

TASTING

This Cinsault rosé offers a delightful tasting experience, with its pale pink hue, fresh red fruit aromas, and a harmonious balance of acidity and fruitiness. It is a wine that embodies elegance and versatility, making it an ideal choice for many occasions.

FOOD PAIRINGS

This cinsault rosé is a versatile and enjoyable wine, perfect for outdoor gatherings, picnics, or as an aperitif. Its lively acidity and delicate flavors make it an excellent accompaniment to a variety of dishes, including grilled seafood, light salads, or soft cheeses. It is also delightful when enjoyed on its own, savoring its bright and summery nature.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, French cuisine, White meat



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Type of bottle				Closure			Volume (ml)		Item code		Bottle barcode		Case barcode	
BORDELAISE ECOVA REVOL BLANCHE 75CL A VIS				Capsule à vis			750		361		3331900003554		03331900003554	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)		
EPAL	1	600	4	25	1,18	7,24	748	30,1	7,5	30,2*16,8*25,2		136*80*120		
Palette universelle	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)		Pallet dimensions (H*W*D cm)		
VMF	1	720	4	30	1,18	7,24	890,8	30,1	7,5	30,2*16,8*25,2		136*100*120		

