



Château MONTAUD rosé 2020

AOP Côtes de Provence, Provence, France

*First range of the vineyard, Château Montaud rosé is made with grapes rigorously selected from the best parcels.
Available in magnum, 75cl, 50cl and 37,5cl*



TERROIR

Mainly composed of shale and sandstone, the domaine's Permian soils are poor and thus require the wines to take root deeply. This allows them to benefit from the full characteristics of the land. The grapes flourish under the Mediterranean sun, which enables them to acquire their full flavor.

VARIETALS

Grenache 50%, Cinsault 40%, Syrah 5%, Tibouren 5%

SERVING

The ideal temperature to be served: 10° to 13°C

TASTING

Lively and fleshy. Lightly acidulous with a hint of citrus and cherry. Owing to our soil which is rather schisty, the final remains frank with a mineral tinge.

FOOD PAIRINGS

As an aperitive with little vegetables and provencal custards or with Sausage and meat pies. It perfectly suits seafood dishes, mediterranean or exotic ones and japanese meals.

REVIEWS AND AWARDS

"Très aromatique, belle attaque, belle longueur"
Concours Général Agricole Paris 2019 Médaille d'argent, 24/02/2019



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"Despite all the fruit up front, this medium-bodied effort seamlessly transitions into a dry, spice-driven finish lined with crushed stone."
Joe Czerwinski, Wine Advocate, 29/05/2020

