

MAISON DE LA VILLETTE

Maison De La Villette, Rosé, 2025, Vis

Vin de France, VSIG, France



TERROIR

This rosé is made from grapes grown near the Mediterranean coast, between Sète and Montpellier. The warm, sunny climate brings ripe fruit and roundness, while the proximity to the sea adds freshness and a subtle saline touch. A mix of sandy and clay-limestone soils gives the wine both brightness and structure.

WINEMAKING

The grapes are harvested at optimal ripeness and gently pressed directly. The juice is clarified by flotation to obtain a perfectly clear must. Fermentation takes place at low temperatures, just like a white wine, to preserve freshness and aromatic intensity. No malolactic fermentation is carried out in order to retain crisp acidity.

VARIETALS

Cinsault, Grenache

TASTING

A bright, delicate rosé with a lovely pale pink hue. The nose is expressive and charming, revealing floral notes and vibrant aromas of raspberry and grenadine. On the palate, it is fresh, lively and silky, with a perfect balance between fruit and acidity.

FOOD PAIRINGS

Ideal as an aperitif or served with grilled meats, Mediterranean salads, sushi, or a classic pizza.

