

DOMAINE DE CANTALAUZE

Domaine de Cantalauze, O de Cantalauze, IGP Cité de Carcassonne, Rosé, 2025

IGP Cité de Carcassonne, France



PRESENTATION

Gentle bleeding off of the juices after a limited contact time with the skins is the secret behind the concentrated fruit. Fresh, with flavors of wild strawberries, this is a generous rosé, loaded with wonderful intermingled flavors of pears and white peaches and graced by hints of spring flowers and light spices. It's lush on the palate, with a long harmonious finish.

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm.

WINEMAKING

Mechanical harvest. Traditional vinification in stainless vats with careful temperature control allowing us to protect the natural fruit flavors, typical of this variety. Direct pressing and stalk removal at 5°C.

VARIETALS

Grenache gris 70%, Grenache noir 30%

12% VOL.

Contains sulphites. Does not contain egg or egg products. Ce produit ne contient aucun OGM ou dérivé..

SERVING

T° of service: ±10°C / ±50°F.

FOOD PAIRINGS

Enjoy a glass sat out in the sun, with light salads, pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect hot weather drinking.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Sea food, Shellfish, Fish

