

ROSE MONT ROSE

Rose Mont Rose, IGP Pays d'Oc, Rosé

IGP Pays d'Oc, France



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.

SITUATION

limestone clay & gravelly pebbles along the hillsides.

VINIFICATION

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.

12.5 % VOL.

DÉGUSTATION

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.

ACCORDS GOURMANDS

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

