



*Focus on what's important in life:  
family and friends, sharing and life's pleasures.*

## ROSÉ

Our family has made wine in the South of France for nine generations. Rosé is our specialty.

Rose Montrose is a blend of the Languedoc's best wines and grapes selected from partner winegrowers.

It is enjoyed for its freshness and elegance.

*Bernard and Olivier Coste*

**VINTAGE:** 2020

**APPELLATION:** IGP Pays d'Oc

**SOILS:** Sourced from a rigorous selection of the best Languedoc vineyards.

**GRAPES:** Grenache, cinsault

**WINEMAKING:** 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 (59°F to 64°F) to retain fruit aromas. Wines resulting from the different terroirs and grapes are blended after fermentation and then aged in stainless steel vats. It is bottled during winter and spring.

**TASTING:** Light and bright color. The bouquet reveals red berries and citrus flavors. Elegant wine with a nice freshness.

**SERVING:** Enjoy it chilled on its own or with raw vegetables, salads, charcuterie or grilled Mediterranean fish.

