

COTE DES ROSES CHARDONNAY

IGP Pays d'Oc

Creations



Winegrower's note

Cote des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches alongside the Mediterranean coast. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region. The bottle is original with its base in the shape of a rose, created by a young designer from the Ecole Boule. A wine to be given in the same way you would offer a bunch of roses!



Winemaker's note

The grapes are harvested separately just at the right ripeness level. The winemaking process is managed to respect the specific characteristics of the grape varieties and the qualities of the soil. The grapes are mechanically harvested with a built-in sorting system. The grapes are de-stemmed, cooled down to 46°C and transferred to the press. Particular attention is paid to the pressing to ensure that only the first, highest-quality juice is kept. The juice is then left to settle according to the precise aromatic profile that is being targeted. The fermentation lasts between 15 and over 30 days, depending on the degree of clarification and the temperature. Finally, after a light fining, the wine is bottled quite early to preserve the fresh, fruity character of the wines.



Tasting notes

This cuvée is endowed with a beautiful yellow colour with light golden reflections.

The nose, fresh and intense, reveals aromas of citrus and exotic fruits, white flowers with hints of candy, pear and pineapple.

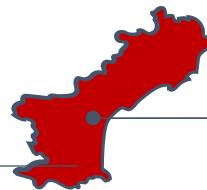
The opulent and tasty palate combines liveliness and purity thanks to a dominating minerality.



Grape varieties

Chardonnay

Pays
d'Oc



Narbonne

To be enjoyed at 50°F as an aperitif, with shellfish or cheese pizza.

