

# COTE DES ROSES ROSÉ

AOP Languedoc

Creations



## Winegrower's note

Cote des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches alongside the Mediterranean coast. The soils vary, mainly with hard limestone and schist, but also gravel transported from 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 various grape varieties are harvested separately when each of them is 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 harvested mechanically with a built-in sorting system. The grapes are de-stemmed, cooled down to 8°C and transferred to the press to extract the rosé wine must. 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

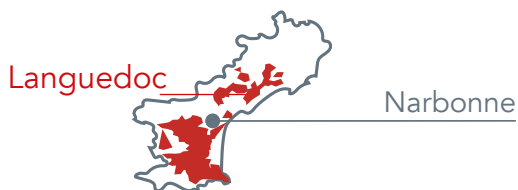
The robe shows a soft, pale, brilliant pink with bluish tints developing over time towards more orangey nuances. The bouquet releases aromas of summer fruits, cassis and redcurrant. Floral notes of rose along with hints of grapefruit complete the picture. On the palate the impression is fresh and full, with great aromatic persistence and balance. The finish is fresh, offering notes of candy.

**This Languedoc is ideal at 10°C as an aperitif or with shellfish and subtly spiced dishes**



## Grape varieties

**Grenache, Syrah, Cinsault**



Languedoc

Narbonne

