

COTE DES ROSES ROSÉ ART EDITION x MORGAN JAMIESON

AOP LANGUEDOC



Créations



Winegrower's note

This Art Edition Cote des Roses is the result of a collaboration between Emma Bertrand and one of Australia's most talented artists: Morgan Jamieson. This cuvée celebrates the Mediterranean Art of Living. Cote des Roses limited edition comes from organically grown vineyards on a terroir recognized as an exceptional place for rosés. The combination of two soils, shale and limestone, with hilly terrain, has created a complex groundwater network that ensures an exceptional resource of pure water for the vineyards. This limited edition reproduces the original shape of Cote des Roses with its rose-shaped bottom, created by a young designer from the Ecole Boule. It is a wine that offers itself like a bouquet of Roses !



Winemaker's note

The different varieties are harvested separately allowing them to be picked at their optimal ripeness. The winemaking techniques are adjusted to suit the characteristics of each of the varieties and the qualities of each terroir. After a manual harvest very early in the morning when temperatures are still very low, this rosé is made using the saignée method. The bunches of grapes are put into a tank to macerate whole and extraction is carried out after a short maceration, once the desired colour has been found. The alcoholic fermentation takes place in the liquid phase, under controlled temperatures, in order to develop maximal aromas. A part of this wine has been matured in oak barrels. To keep its freshness and natural acidity, the malolactic fermentation is not carried out and the wine is bottled quickly.



Tasting Notes

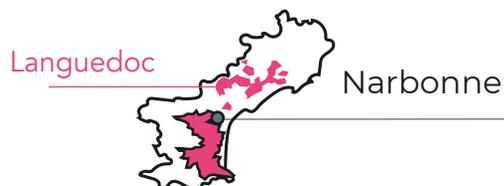
An elegant rosé with a lovely bright pink colour. On the nose, the intensity of the fruit highlights the complex aromas of strawberry and cherry, with a few hints of liquorice. The surprisingly generous and round mouthfeel is balanced by the freshness of this vintage. The finish is lively and elegant, lingering on notes of small red berries.

Serve between 13 and 14°C with a tartar, wild salmon gravlax, sea bream or tuna. It can also be enjoyed with crustaceans such as lobster and crayfish



Grapes varieties

Grenache, Cinsault, Syrah



GÉRARD BERTRAND