

MARCIANICUS

ROSE – 2025

DENOMINATION	AOP Languedoc
GRAPPES VARIETY	Grenache Noir, Syrah, Mourvèdre, Cinsault, Carignan
ALCOHOL CONTENT	13,5 %vol
pH	3,48
TOTAL ACIDITY	2,99
TASTING	Appearance: Pale, bright pink. Nose: Fruity and intense, expressing the terroir with beautiful fruit intensity. Palate: Concentrated yet fresh, with great length and remarkable presence on the palate.
TERROIR	The diversity of our terroir, with vineyards close to the sea and sandy-clay soils. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir extends from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.
WINEMAKING	Parcel harvesting from our hillside vineyards to preserve the berries' aromatic profile and sanitary condition. Direct pressing, cold settling on fine lees, followed by static settling. Alcoholic fermentation in stainless steel or concrete tanks at 14–16°C. Ageing in concrete tanks on the lees.

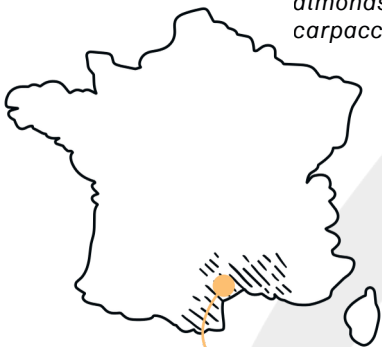


CARACTÉRISTIQUE BOUTEILLE :

- Type: Garance
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 640 g
- Closure: DIAM 2

SERVICE

Serving temperature: 10–12°C
 Food pairings: Classic: paella, grilled salmon steak, tapas. Gourmet: roasted asparagus with almonds, caramelized aubergine, white tuna carpaccio with citrus.



Les Coteaux de Montpellier
 Saint-Geniès-des-Mourgues



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