

Sous un nouveau jour

ROSE – 2025

DENOMINATION IGP PAYS D'OC

GRAPPES VARIETY Grenache

ALCOHOL CONTENT 13 %vol

pH 3,37

TOTAL ACIDITY 3,38

TASTING *Appearance: Pale pink and elegant.
Nose: Delicate and expressive, with notes of red berries, followed by floral notes of orange blossom, with an almost saline mineral touch.
Palate: Fresh and thirst-quenching on the attack, with notes of tangy candy.*

TERROIR *The diversity of our terroir, with vineyards located 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 *Night-time parcel harvesting to preserve the berries' aromatic profile and sanitary condition. Direct pressing, static settling, traditional alcoholic fermentation at 14–16°C, followed by ageing in concrete tanks on the lees.
Selection and blending of our individual tanks.*

SERVICE *Serving temperature: 8–10°C
Food pairings: Ideal as an aperitif, with tapas, grilled fish, Mediterranean cuisine or light summer dishes.*



CARACTÉRISTIQUE BOUTEILLE :

- Type: Bourgogne Evolution
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 420 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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