

Bonheur IN BOX

ROSE

DESIGNATION VIN DE FRANCE

GRAPE VARIETIES Grenache, Cinsault, Caladoc

DEGREE 12,5 %vol

pH 3,44

TOTAL ACIDITY 3,26

DESCRIPTION *This Bonheur in Box Rosé embodies conviviality and simplicity. From the first glass, its generous aroma of red fruits and peach invites relaxation. On the palate, the balance between the roundness of Grenache, the freshness of Cinsault, and the spicy touch of Caladoc makes it a versatile rosé, perfect for shared moments.*

TERROIR *Diversity of our terroir, with vineyards close to the sea and clay-sandy soils. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir ranges from sandy soils near the sea to the stony soils composed of limestone sandstone and marl on our hillsides.*

WINEMAKING *Parcel-by-parcel harvest for each grape variety at night to preserve the aromatic and sanitary quality of the berries. Direct pressing, static settling, traditional alcoholic fermentation at 14–16°C, aging in concrete tanks on the lees. Selection and blending of our cuvées.*

SERVING *Serving temperature : 8–10°C.
Food pairings: aperitifs, summer salads, light grills, tapas, or simply enjoyed with friends*

Two formats available

3L & 5L

**CHARACTERISTIC
BIB :**

- Shape: Cube
- Capacity: 3L or 5L
- Weight: 3.15kg (3L), 5.20kg (5L)
- Packaging: Bag in Box with tap



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Saint-Geniès-des-Mourgues



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