

ROSE

Vintage: 2013.

Terroir: volcanic, calcareous-clay and siliceous-clay gravels.

Yield: 65 hl/ha.

Alcohol: 12,5°.

Blend: 65% grenache, 25% cabernet sauvignon, 10% syrah.

Winemaking: each grape variety and each terroir are vinified separately. Grapes are harvested at night to preserve freshness. They are destemmed before a short skin contact or a direct pressing. To start fermentation we add selected neutral yeast that express our terroir naturally. Temperature is maintained between 15°C to 18°C (59° F to 64°F) to enhance flavours and fruity aromas. Wines resulting for the different terroirs and grapes varieties are blended after fermentation and then aged in stainless steel vats. Wine is bottled during winter and spring.

Tasting notes: light pink colour. Red berries and peach flavours with spicy overtones. Elegant wine combining roundness and freshness. To be drunk young.

Serving: enjoy it chilled on its own or with grilled fish, sushis, grilled meat, salads.



DOMAINE
MONTROSE