



DOMAINE  
MONTROSE

*Focus on what's important in life:  
family and friends, sharing and life's pleasures..*

Since 1701, the Coste family has lived at Domaine Montrose in the Languedoc.

Rosé is their emblematic wine.

With this cuvée 1701, they show that their dedication allows them to rival the world's greatest rosés.

*Bernard et Olivier Coste – vignerons*

**VINTAGE:** 2017.

**APPELLATION:** IGP Côtes de Thongue.

**SOILS:** Montrose's best vines on dark volcanic soils.

**GRAPES:** 60% grenache noir, 15% grenache blanc, 15% roussanne, 10% syrah.

**WINEMAKING:** Grenache blanc and Roussanne are destemmed before a short maceration, while Grenache noir and Syrah undergo direct press. A low fermentation temperature (15-18°C) enhances finesse. Then, one part of it is aged in stainless steel and another part in new French oak barrels for 5 months. From vine to bottle, the wines are entirely created and made at Domaine Montrose.

**TASTING:** pale color with great limpidity. Nose of small red berries & fig. Good structure on the palate, balanced by minerality and freshness - a very elegant wine.

**SERVING:** serve at 8°C as an apéritif and at 10°C with a meal. 1701 perfectly complements seared scallops, raw and grilled fish, seasonal fruit desserts, ...

