

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

1701



Since 1550 our family has been based in Valros, a small Languedoc village, where we still live today, more precisely at Domaine Montrose.

1701 is an exceptional artisanal vintage.

It comes from a rare blend. Grenache on volcanic terroir and Roussanne planted in the middle of the Mediterranean scrubland.

Bernard and Olivier Coste

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

1701

APPELLATION : IGP Côtes de Thongue

GRAPES : 85% grenache noir, 15% roussanne

TERROIR: Grenache de « La Croix» sur terres brunes volcaniques. Roussanne sur cailloutis villafranchiens (petits galets roulés)

WINEMAKING : Roussanne is destemmed before a short maceration Grenache noir undergoes direct press A low fermentation temperature (15-18 C) enhances finesse Then, one part is aged in stainless steel and another part in new French oak barrels 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 Best within 3 years.

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

OUR ENGAGEMENTS : we have a global approach:

- virtuous agriculture
- preservation of biodiversity
- reduction in our CO₂ emissions



Decanter
92pts

Jancis Robinson
17/20

Robert Parker
WINE ADVOCATE
90pts

JOANNA SIMON
93pts

Terre de Vins
«Absolute favorite
cuvée"»

