

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

chardonnay



A unique blend of three terroirs for an inimitable style.

We prefer ageing it in stainless steel tanks rather than in oak barrels to preserve its freshness, fruity aromas and minerality.

It perfectly represents the balance and elegance we are looking for in our wines.

*Bernard and Olivier Coste – vigneron*s

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APPELLATION : IGP Côtes de Thongue

GRAPES : 100% chardonnay

SOILS: White chalky-clay, dark volcanic and Villafranchian pebbles (siliceous-clay)

WINEMAKING : Each terroir is vinified separately. Grapes are destemmed before a short skin contact or a direct pressing. Fermentation temperature is maintained between 15°C and 18°C (59-64°F) to enhance fruitiness. Wines resulting from the different terroirs are blended after fermentation and then aged in stainless steel vats. Wine is bottled during winter and spring.

TASTING NOTES : yellow color with green hints. Nose of fresh fruit. Notes of citrus and white peach. Elegant wine combining roundness and freshness. Drink young.

SERVING : Enjoy it chilled on its own or with shellfish, fish, white meat, or hard cheeses.

OUR ENGAGEMENTS : we have a global approach:

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

