

Bernard et Olivier Coste

## rolle



Since 1701 in the Languedoc in the South of France, our family has made wine at Domaine Montrose.

Discover our Rolle, a traditional Mediterranean grape varietal , enjoyed for its fruit aromas . It's also known by the name Vermentino



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**APPELLATION: IGP Côtes de Thongue** 

**GRAPES:** 100% Rolle (Vermentino)

**SOILS:** black volcanic soils Villafranchian pebbles.

**SERVING**: Grapes are destemmed before a short maceration then cold clarified before fermentation between 15 18 C 59 64 F) to develop fruity aromas.

The wine is aged in stainless steel tanks then bottled in the spring

**TASTING NOTES**: very bright pale yellow color Citrus on the nose along with fresh grapefruit, almonds and sweet spices The palate is delicate with notes of white flowers and a great balance with freshness A wine to be savored and enjoyed

**SERVING:** Drink chilled Try it with a sushi platter grilled fish or a seafood tower.

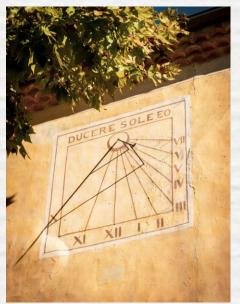
**OUR ENGAGEMENTS**: we have a global approach:

- virtuous agriculture
- preservation of biodiversity
- reduction in our CO<sub>2</sub> emissions













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