

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

Prestige



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

We have become a benchmark in the production of fresh and aromatic rosés, crafted with a single purpose: sharing.

Prestige is a vintage of excellence from our most beautiful terroirs.

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APPELLATION : IGP Côtes de Thongue

GRAPES : 85% grenache , 15% rolle

TERROIR: Old grenache and rolle planted on pebbly siliceous clay terraces.

VINIFICATION : It is a "saignée" bled rosé.

After harvesting, grenache and rolle are destemmed and blended in stainless steel vats We let them macerate for a few hours to extract their finest flavors Bled juice is then fermented at a moderate temperature to preserve our terroir's expression It is aged on the lees to enhance elegance A part of the

TASTING : Nice pale color Complex nose of ripe citrus fruits, mandarin, spices Full and delicate mouth, very elegant To be drunk young.

SERVING : Enjoy it fresh with grilled red mullets, scallop, guinea fowl or simply on its own.

OUR ENGAGEMENTS : we have a global approach:

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



Wine & Spirits
90

Jancis Robinson
17



Robert Parker
WINE ADVOCATE
90

WINE ENTHUSIAST
90

