

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

Rouge Classique



Since 1701, in the Languedoc region of Southern France, our family has cared for the vineyards of Montrose with passion. To carry on this legacy we are committed to biodiversity preservation and sustainable development.

This fruit-forward wine comes from low-yield vines, which produce grapes with depth and concentration.

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APELLATION : IGP Côtes de Thongue

GRAPES : 70% syrah, 30% cabernet sauvignon

SOILS : volcanic, calcareous-clay and siliceous-clay gravel

WINEMAKING : each grape variety and each terroir are vinified separately. Short maceration (one week) at low temperature (22°C, 71°F) for syrah. Long maceration (three weeks) at higher temperature (29°C, 84°F) for cabernet-sauvignon with pumping over and punching down the cap (pigeage) to obtain more structure. Wines from the different terroirs and grape varieties are blended after winter and then aged in concrete tanks. Wine is bottled during spring.

TASTING NOTES : garnet red color. Nose of red fruit, blackcurrant and cocoa. The mouth is deep and round.

SERVING : enjoy it on its own or with grilled meat, cheeses or a traditional ratatouille from the South of France.

OUR ENGAGEMENTS : we have a global approach:

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

