

SUD de FRANCE



DOMAINE DE MONTROSE

Bernard et Olivier Coste

Salamandre



We make less than 8,000 bottles of this exclusive cuvée per vintage.
A great wine where the art of the winemaker and art of blending transports
you to our
South of France vineyard.

**After aeration, this cuvée will showcase its complexity, elegance and
balance.**

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APPELLATION : IGP Côtes de Thongue

GRAPES : 60% cabernet sauvignon,
40% syrah

SOILS: calcareous clay and siliceous
clay gravel

WINEMAKING : each terroir is vinified
separately. Long maceration (four to
five weeks) with the traditional
punching down the cap method. All
along the fermentation process,
temperature is maintained below 30
C (86 F).

Wines are blended at the end of
winter and then aged in French oak
barrels for 18 months before bottling

TASTING NOTES : deep red color
with purple glints. Complex nose of
red fruits, blueberry, blackcurrant,
thyme, mint A rich wine with
elegant tannins and a lingering
aftertaste Drink within five to seven
years.

SERVING : Enjoy it with prime rib,
scrambled eggs with black truffle,
cheeses.

OUR ENGAGEMENTS : we have a
global approach:

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

