



ROSE MONT ROSE

ZÉRO SPARKLING



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

We have become a benchmark for our fresh and aromatic rosés, made with a unique intent: sharing.

Zero rosé embodies our audacious vision, our centuries-old savoir-faire and our desire for excellence.

Bernard et Olivier Coste



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ALCOHOL : 0.0%

GRAPES : 80% grenache noir, 20% cinsault.

TERROIR: dark volcanic soil and Villafranchian pebbles (small galets roulés)

WINEMAKING : Each grape and terroir is vinified separately with the same exacting standards as our classic wines. Alcohol is removed through vacuum distillation, the gentlest technique to preserve the unique character of our wine. The balance we have achieved allows us to offer one of the lowest sugar no-alcohol wines on the market.

TASTING : pale color. Aromas of white fruits with a subtle hint of citrus. Perfect balance between roundness and finesse.

SERVICE : ideal to accompany grilled shrimp skewers or a fresh tomato salad with olive oil.
Enjoy it chilled and especially in good company!

OUR ENGAGEMENTS : we have a global approach:

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



Drink made from dealcoholized rosé wine

