



GABRIELLA

IMPORTERS AND DISTRIBUTORS OF FINE WINES

DOMAINE MONTROSE ROSE 2016



WINE ESTATE

Domaine Montrose is the fruit of Coste's family labor, a family who have been perpetuating their winemaking know-how for more than 300 years, and who lovingly work to ensure this heritage is passed on to future generations. Domaine Montrose is located in south of France, in the Languedoc region, just a few kilometers from Pezenas and the Mediterranean.

TERROIR

Calcareous-clay, volcanic and siliceous-clay gravels.

VINIFICATION

Each grape variety and each terroir are vinified separately. Grapes are harvested at night to preserve freshness. They are destemmed before a short skin contact or a direct pressing. Fermentation temperature is maintained between (59F to 64F) to retain fruits aromas. Wines resulting for the different terroirs and grapes varieties are blended after fermentation and then aged in stainless steel vats. Wine is bottled during winter and spring.

GRAPE VARIETALS

65% Grenache, 25% Cabernet sauvignon, 10% Syrah

FOOD PAIRING

Enjoy it with grilled fish, sushis, grilled meats and salads.

TASTING NOTES

Light pink color. Red berries and peach flavors with spicy overtones. Elegant wine combining roundness and freshness. To be drunk young.

TECHNICAL SHEET

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