

COTE DES ROSES SAUVIGNON BLANC

IGP Pays d'Oc

Créations



Winemaker's note

Cote des Roses celebrates the Mediterranean lifestyle. The Languedoc appellation stretches alongside the Mediterranean coast. The soils are highly varied, mainly with hard limestone and schist, but also gravel transported by the rivers of the Languedoc region. The original bottle, with its rose shaded base was created by a young designer from the Ecole Boule. Cote des roses is a wine to give in the same as a bunch of roses!



Winemaker's note

To obtain the intensity that characterizes the Sauvignon Blanc, it needs to be picked at a specific time. The grapes are tasted before harvesting and then picked during the night to preserve the freshness of the fruit before being delicately pressed on arrival at the winery. During approximately 5 months, about 10% of the wine is vinified in French barrels, while the rest is put into thermo-regulated vats at low temperature to preserve the richness and freshness of the aromas. Finally, after a light fining, the wine is bottled quite early in order to preserve the fresh and fruity character of the wines.



Tasting note

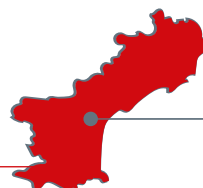
This cuvée has a pale golden and crystalline colour. A beautiful roundness on the palate is brought by the terroirs of the South of France, which allow it to develop notes of guava and passion fruit, while its citrus fruit aromas bring a lot of freshness and minerality.



Grape varieties

Sauvignon Blanc

Pays
d'Oc



Narbonne

Serve at 8-10°C as an aperitif or to accompany grilled fish or seafood.

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