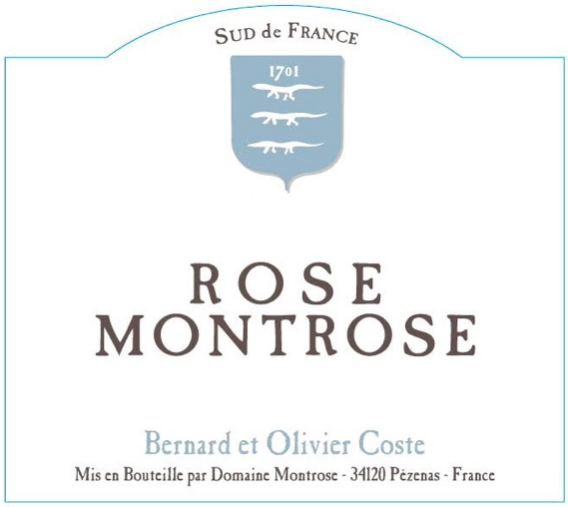
DOMAINE MONTROSE
Rosé

wild strawberry • citrus tonic • fresh



Olivier Coste has a very deep and ancestral connection to this large estate in the Languedoc. Himself, his father and 7 generations before them have lived on this land and are historical pioneers in making rosé in this region.

Olivier and his farther Bernard are on a mission to make fresh, lively and food friendly rosé. This mission is seen as way to tie in their family heritage with their enterprise; and provide an authentic expression of their region.

We love that for Olivier their entry level rosé is the main focus. The estate's energies are directed at making the best, most accessible and most food friendly rosé possible. Their entry level flagship wine it not an enthusiastic afterthought. Consistency and accessibility to all is the ethos.

ESTATE

Location/Appellation	Village of Tourbes / Côtes de Thongues IGP/ Languedoc
Founded	1701, 9th generation vigneron
Farming	Sustainable with promotion of biodiversity, mechanical weeding and pheromonal pest management
Size	100ha, 80ha in vine

WINE

Variety/Blend	Grenache, Cinsault
Soil	Mix of clay-limestone, red volcanic soil & round river stones (villafranchien rocks)
Vines	various ages
Production	

TERROIR, FARMING, & WINEMAKING

This large estate is spread out on some of the best terroir of the Cotes de Thongues, nestled between the Mediterranean and two old volcanoes (Montrose and Montredon). A large diversity of terroirs, soils and elevations helps the resulting wine showcase the breadth of diversity encapsulated in this region under one wine. The family pays close attention to the biodiverse nature of this landscape: they planted many rows of fruit trees and have recently taken on studies of the species living on their land. They tend to the land in a sustainable fashion by mechanical weeding and managing pests with pheromonal treatments.

The fruit is machine harvested at night to preserve acidity and delicate aromas. The varieties are vinified separately, destemmed and either direct pressed or with brief skin contact. No saignée is used, as the grapes that make this wine were picked with the intention of becoming rosé. Fermentations are in stainless or concrete.

Resources

http://domaine-montrose.com/en/