

Domaine de Montmarin – Villa M Rosé | IGP Côtes de Thongue | BIO France (Frankrijk) – 2022

Domain

Domaine de Montmarin

Located only two kilometres from the sea, the Domaine de Montmarin is spread over more than 400 hectares. Acquired by Nicolas de Sarret in 1488, his descendants have kept the estate to this day. Today, the 14th generation of the all-female family has converted the estate to organic viticulture. The Domaine de Montmarin now has 85 hectares of vines and 11 grape varieties, enabling it to create a wide range of wines. It benefits from a privileged terroir on clay-limestone, sandy-silt soils and from the maritime entrances which, thanks to milder temperatures, favour the aromatic quality of its wines.

Vinification

100% bleeding rosé, low settling temperature for 8 days. Low temperature fermentation.

Taste

Color pale pink with reflections of pink. Noze intense and rich and reveals gourmet fragrances of lemon, yellow peach, of mango and almond blossom. Mouth very velvety with a nice volume; no harshness for this rosé which does not lack do not remember presence and character. Aromas of pineapple, blackberry, dried fruit and liquorice finish leaves a nice imprint on the palate full of freshness and lightness.

Food pairing

Salad - summer salad | Aperitif

General information

Type: Rosé

Grape varieties: Syrah (60%), Grenache (40%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Fruity fresh



