



Montaigne Imports LLC

| Wines

CLARENDON ROSE | 2018

AOP COTES DE PROVENCE

CLARENDON ROSE | 2018

TERROIR: CLAY and LIMESTONE SOIL
VARIETIES: 60% CINSAULT
20% GRENACHE
20% SYRAH
HARVEST: After the 24th June 2018 devastating hail, regular rain from May to early August. In spite of this humid season, grape picking has occurred in excellent climatic conditions and thus involved intense quality selection.
ALCOHOL CONT: 13% VOL.

TECHNIQUES USED

Our rosés are made using the « saignée » method : the first juices obtained by gravity after maceration in a vat (3 or 6 hours) are blended with the very first pressings, which delivers great finesse and structure. The musts are racked with cold and will ferment in a metal vat at a temperature of roughly 16° for between three weeks and a month. Selection was carried out in January, followed by the blending and the best assemblage was selected to be the "Clarendon vintage". The oldest vines are selected. Bottled in the spring of 2019.

TASTING NOTES

Eyes: Subtle red fruit

Nose: Citrus

Mouth: Softness & fullness can be relied on to support the fresh fruit with refinement.

SUGGESTIONS

- Food Pairings: Seafood salad composed of large Mediterranean prawns, fish marinated in olive oil, peppercorns, dill and lemon added at the last minute ; chick peas mousse (emulsion of olive oil and chick peas to which you add mint and lemon). In both summer and winter, the rosé can be drunk with refined dishes, thanks to its full-bodied structure making these subtle blends possible. It excels in sweet-and-sour or sweet-and-salty contrasts and sublimate garlic spices.

PRESS COMMENTS

- ★ R. Parker - Wine Advocate: *"The rosé smells of framboise is quite dry, medium bodied, very fragrant, as well as flavorful and compares admirably to the two top rosés for Provence"*



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