



Montaigne Imports LLC

| Wines

GRAND CLASSIQUE ROSE | 2018

AOP COTES DE PROVENCE

GRAND CLASSIQUE ROSE | 2018

TERROIR: CLAY and LIMESTONE SOIL
VARIETIES: 75% GRENACHE
15% SYRAH
10% CINSULT
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: 13.5% VOL.



TECHNIQUES USED

The harvested grapes are crushed, destemmed and left to maceration in vats for roughly 3 to 6 hours depending on the grape varieties. The free-run liquid extracted from this maceration was blended after vinification with the must from the first pressings, and after cold racking (15°C) the musts fermented for roughly two weeks at 17°C. The assemblages were selected after filtering. Bottling takes place throughout the year, with a quality of rosé that is blended before bottling from March 2018.

TASTING NOTES

Eyes: Delicate pale pink color

Nose: Red fruit (strawberries)

Mouth: Experience freshness and sharpness of strawberries; mouth-watering volume.

SUGGESTIONS

- Food Pairings: Accompanies salads, spicy dishes. Blends beautifully with many Provençal flavors based on garlic, olive oil and basil, and also with Asian cuisine that occurs contrasts.



Montaigne Imports LLC
www.montaigneimports.com
Contact: info@montaigneimports.com