






CHÂTEAU MONTAUD - PREMIUM - ROSÉ 2024

Harmonious composition of aromas and citrus notes. Through its finesse and freshness, it allows one to fully experience the style of the estate's wines.



TASTING NOTE

-  A delicate, salmon colored, clear bright robe
-  Fresh aromas of citrus mixed with red fruits, some floral notes and light spice.
-  A lively and crunchy structure, with flavors of ripe red fruits, a beautiful roundness and great generosity. A great finesse and a well-established structure. Tangy notes accompany this explosion of provencal flavors.
-  Ideal for a gastronomic meal as well as cuisine with Southern accents.
-  Best enjoyed at a temperature between 8 and 10°C.

INFORMATION

HARVEST : Septembre 2024
DEGREE : 13 % vol
CÔTES DE PROVENCE
APPELLATION D'ORIGINE PROTEGEE

VINIFICATION

GRAPES : Grenache, Cinsault, Rolle
VINIFICATION: Cold skin maceration prior to pressing. Thermoregulated vinification. Aging in tanks. Fining and filtration before bottling..



“Bright pale rosé colour with a bright copper hue. Pure and youthful with notes of wild berries, fresh grapes, citrus, floral notes and fine lees-derived creaminess. The palate shows fine brightness and bite with mild extract, a crisp backbone of acidity with crushed red currant and raspberry notes, some dry spiciness and a long, fresh finish.”

Andreas Larsson
09/02/2025