








CHÂTEAU MONTAUD - L'ECLAT - ROSÉ 2024

Freshness and simplicity define this accessible and fine rosé wine. Perfect for moments of conviviality, it offers fruity aromas and lovely lightness on the palate, making it ideal to accompany your shared moments.

TASTING NOTES

-  A brilliant peach-colored hue
-  A tempting, tangy nose with hints of flowers and white fleshed fruits.
-  Lively and fleshy. Thanks to the shale soil, the finish is crisp with a mineral touch.
-  Perfect with salmon, duck breast with a red fruit compote, poultry, or Asian dishes.
-  Best enjoyed at a temperature between 10 and 13°C.

INFORMATIONS

HARVEST : September 2024

DEGREE : 13 % vol

CÔTES DE PROVENCE

APPELLATION D'ORIGINE PROTÉGÉE

VINIFICATION

Grappes varieties : Grenache, Cinsault, Vermontino (known as Rolle in France)

Méthode : Cold skin maceration prior to pressing. Thermoregulated vinification. Aging in tanks. Fining and filtration before bottling.



"Pale rosé de Provence colour and hue. Pure and discreet nose displaying freshly crushed red berry notes with plum, garrigue, fresh citrus and some floral hints. A light palate with pure young fruit flavours, zesty and bright with generous young fruit and a crisp finish. »

Andreas Larsson
09/02/2025