



CHÂTEAU MONTAUD – Domaine Rosé Spécial - ROSÉ 2025

Elegant and refined, our cuvée embodies freshness and conviviality. Carefully selected grape varieties give it a bright color, delicate red fruit aromas, and a beautiful liveliness on the palate.

An invitation to pleasure with every tasting..

TASTING NOTES



Delicate light pink



Aromatic and fruity. Notes of fresh cherries with a hint of peach at the end.



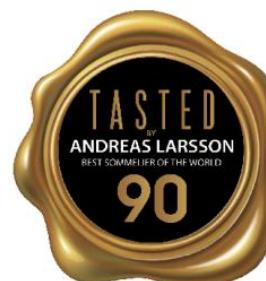
Château Montaud 2024 perfectly embodies the style of Provence wines. Aromatic and fruity, this wine reveals a hint of peach on the finish.



Perfect for an aperitif accompanied by vegetables and Provençal snack biscuits, or with sausages and meat pies. It pairs perfectly with seafood dishes, Mediterranean or exotic cuisine, as well as Japanese meals.



Best enjoyed at a temperature between 8 and 10°C.



INFORMATION

HARVEST : September 2025

DEGREE : 13 % vol

CÔTES DE PROVENCE

APPELLATION D'ORIGINE PROTEGEE

VINIFICATION

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

VINIFICATION : Cold skin maceration prior to pressing. Thermoregulated vinification. Aging in tanks.

Fining and filtration before bottling.

"Bright, pale pink with a copper hue. It shows a fine purity with notes of ripe citrus, pink grape, fresh raspberry, and mild spice. The palate shows a good grip and brightness with a fine extract and underlying acidity, youthful and crisp fruit flavours with some wild herbs, citrus and floral hints leading to a zesty finish with fine persistency."

Andreas Larsson
09/02/2025