SAINT MONT APPELLATION D'ORIGINE CONTRÔLÉE



SOUTHWEST FRANCE







AOC SAINT MONT - rosé

The history of the wine

It was in the vineyard of Saint Mont, that the devil disguised as a winemaker, succumbed to temptation and stole bunches of Pinenc and Cabernet Sauvignon.

The terroir

This cuvee is produced from a blend of the appellation's three terroirs: clay-limestone, variegated clay and fawn-coloured sand. The parcels have been selected on the basis of their geographically cool situations (north or west-facing) which encourage the development of the aromatic expression of the red arapes with which rosé is made.

Ageing

The wine is matured on the lees in stainless steel tanks at temperatures maintained at 10°-12°C to ensure roundness and aromatic freshness.



One Hell of a Rosé

