



RÉSERVE MONT-REDON

CÔTES DU RHÔNE ROSÉ

2024 VINTAGE

LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Soils of the Côtes du Rhône appellation are very varied: soils covered in pebbles or sandy.

CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

HARVEST

Grapes are harvested at perfect maturity. Harvest takes place in September.

WINEMAKING & MATURING

This wine is made by bleeding following a short maceration. Clarification is performed by cold settling and a light fining process. Fermentation, which lasts for more than three weeks at low temperatures (14 to 16°C) allows for fruity notes and texture. In order to preserve the natural acidity and freshness of the wine's aromas, malolactic fermentation is not processed. Bottling is done in February the year following harvest.

GRAPE VARIETIES

Grenache 74%, Syrah 18%, Cinsault 4%, Carignan 3%, Caladoc 1%

DRINKING

Our Côtes du Rhône rosé should be enjoyed young to fully appreciate its intense fruit character, its freshness and bright translucent hue. Ideally pairs with sushi, starters, barbecues and delicatessen.

