



# RÉSERVE MONT-REDON

## CÔTES DU RHÔNE ROSÉ

### 2025 VINTAGE

#### LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley. Soils of the Côtes du Rhône appellation are very varied: from soil covered in a layer of pebbles to fine, sandy soil.

#### CLIMATE

The climate is Mediterranean with hot dry Summers punctuated with the occasional thunderstorm. 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 using direct pneumatic pressing. Static settling is achieved through cold temperatures and light fining. Fermentation brings out an intense fruity character and a smooth texture. To preserve the wine's natural acidity and fresh aromas, malolactic fermentation is not carried out. Bottled early after harvest.

#### GRAPE VARIETIES

Grenache 78%, Syrah 10%, Cinsault 6%, Carignan 6%

#### 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.

