



LA COLONIE ROSÉ MONTLOBRE



La Colonie Rosé is the fruit of the night: Grenache is the first grape variety harvested from the vintage. The excitement is here, and early in the morning the vine growers harvest the fruits that will make the finesse of this cuvée. Harvested before the first light, the grapes take advantage of a natural freshness to preserve the aromas of the grape.

La Colonie Rosé is a wine to pair with all the good times of everyday life. From aperitif to grilled dishes, salads and pizza, it is also the perfect wine for improvised evenings, with friends or as a couple. You must always have a bottle fresh in your fridge!



Grenache, Caladoc, Syrah, Nielluccio



Direct pressing with low pressures. Fermentation at low temperature (15° to 16°C)



13% vol. alc.



Enjoy between 8° and 10°C



The dress is light pink



the nose is very expressive on citrus and strawberries



the mouth is refreshing, gently exudes an aromatic profusion of red fruits, citrus fruits and exotic fruits



Grilled fish: sole, grilled trout with thyme, red mullet, sardines
Salad Niçoise with anchovies from Collioure and salads more generally
Grilled white meat: chicken skewers with lemon, rabbit with aioli