MONT GRAVET

ROSÉ 2025
LANGUEDOC

Mont Gravet is a tribute to the special terroirs from which we have sourced this range of artisanal wines. Mainly situated on south exposed gentle slopes called "Mont", the grapes benefit from the warm sun, while the mists from the Atlantic Ocean to the west and Mediterranean Sea to the east bring cooler winds. The vines are grown on clay soils and rolled pebbles called "Gravet" forcing the roots to go deep into the ground to find water, enhancing the wine's elegance. Mont Gravet is a brand of tradition and authenticity, that reflects the true potential of wines from the South of France and South West France.

APPELLATION:
Languedoc

VARIETAL:
100% Cinsault

VINEYARD:
Mont Gravet Rosé comes from hillside vineyards near the town of Lezignan-Corbieres in the Languedoc region which is located near the warm Mediterranean shoreline in Southern France. The Cinsault grape is also one of the main varietals used in the production of Provence rosé and some of the best reds of the Southern Rhone Valley.

WINEMAKING:
The grapes are harvested at night when the temperature is coolest. After gentle pressing, the skins are left in contact with the juice for the first 24 hours of fermentation during which time the wine gains just enough of the lovely pink color. The juice is then fermented for about 7 days. The finished wine does not go through malolactic fermentation to protect its freshness and acidity and is aged for three months in stainless steel vats where it is stirred regularly on its lees to extract richer flavors.
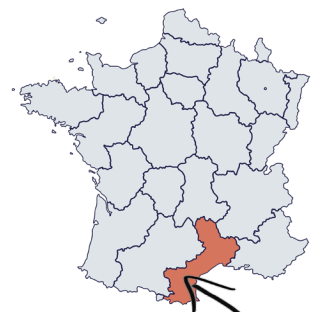
WINEMAKER'S NOTES:
Mont Gravet Rosé has a light pale pink color and delicious aromas of strawberries and raspberries. It is wonderfully fresh and harmonious on the palate with long lasting fruit flavors.

FOOD PAIRING:
The "all occasion wine"! Wonderful anytime but especially with lighter fares such as sushi, shellfish, salads or as an aperitif.

ALCOHOL: 12% vol.
TOTAL ACIDITY: 3.21 g/L
PH: 3.45

UPC# 0 89832 01009 8
12pk | 750ml

*Village of Cruzy
in the Languedoc*