



2014 La Coquille D'Oc Rosé



At Domaine Sainte Rose, we work entirely in the Indication Géographique Protégé (IGP) system, which allows us to plant the grape varieties outside of the AOC classification. We classify all our wines as Pays D'Oc or IGP Cotes de Thongue due to the situation of the Domaine right beside the river.

The vineyards are all situated on an argilo-calcaire soil type and stretch from the deeper, more fertile flood plains beside the River Thongue up onto the gravelly slopes of the plateau. This variation in the aspect of the vineyards has allowed a wide range of grape varieties to be planted.

For the 2014 La Coquille Rosé, all three red varieties were harvested in late August and picked at night to protect the juice. The juice was treated as if it were white wine and taken off its skins immediately to ensure the palest pink colour possible. The juice was protected all the way to the tank where it was cold stabilized prior to fermentation. Primary fermentation took place in temperature controlled stainless steel tanks, where the wine remained until November 2013, when it was bottled and cellared in an air-conditioned warehouse.

An elegant blend of early picked Grenache, Syrah and a bit of Mourvedre, this rosé has a pleasing pale strawberry color. On the nose, aromas of grapefruit and pear drops present the palate with luscious summer fruit flavours and lovely crisp acidity.

The scallop shell on the label is an appropriate image to use for wine from Domaine Sainte Rose, as it was a way-marker for Medieval travelers on the pilgrimage route to Santiago de Compostela. The domaine at Domaine Sainte Rose was once a hostellerie offering shelter to pilgrims travelling west.

The 2014 La Coquille D'Oc Rosé is ideal as an aperitif to share with good friends.