LANGUEDOC-ROUSSILLON

COTES DE THONGUE: DOMAINE COSTE ROUSSE LE COQUIN ROSE

Domaine Coste Rousse

TASTING NOTES

A pretty colour, lovely fruit and delicate after taste. Easy drinking, it's the perfect pairing to your aperitif, salads or cold meats.



WITH FOOD

Salads & Light Dishes, Aperitif

VINTAGE	2025
REGION	Languedoc-Roussillon
APPELLATION	Cotes de Thongue
GRAPES	Mourvedre, Cinsault
KEEPING	Drink within 3 years of bottling.
VINIFICATION	The grapes are pressed using inert gas, and after a light settling of the must, the temperature is controlled at 14-16, producing fine fruity wines. It is left in the vat with its sediment for 6 months.
VITICULTURE	Organic Wine
BOTTLE	75cl
VOLUME	12.5%

DOMAINE COSTE ROUSSE

The Domaine is situated in the village of Malagas near Beziers in Cotes de Thongue. The family Taix, with an array of 11 different grapes 4 for the whites and 7 for the reds produce a fascinating range of very well made wines. We have great belief in this totally dedicated family. Considering the array of options with so many grapes available, we think the future is bright.