



LES MONGES

Terre provençale septentrionale, 83560 ARTIGUES.

AOP COTEAUX D'AIX-EN-PROVENCE
ROSÉ
2024

ECOCERT & DEMETER

40% Grenache + 40% Cinsault + 10% Syrah + 10% Rolle
Destemming 100%
Soil argilo-calcaire
North exposure - 450 m altitude

100% malolactic fermentation
12 % VOL.
Residual sugar: 0,64g/L
SO₂T: 25mg/L
Native yeasts - no fining - light filtration
Concrete tank



LE DOMAINE:

In the heart of the Provence-Verdon region, near the village of Artigues (north east of Aix-en-Provence), the estate stretches over a long hillside of 40 ha, surrounded by forests, with a total area of 120 ha, and culminating at an altitude of 450 m.

VITI-VINI:

The positioning of the estate in a green setting, its biodynamic farming practices (Demeter Certified), allow the estate to find a fair balance between ecosystem, agriculture and economy.

Healthy and living grapes allow us to carry out natural vinification (without oenological inputs) in order to respect the terroir, the vintage and the consumer.

MONGES ROSÉ:

Direct pressing. Only the free-run juice and the first pressing cycle will enter Monges rosé. Salmon pink color with a nose mixed with red and white fruits. The palate is light, supple and suave. The best rosé for pétanque and gastronomy!

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