HOUSE OF TOWNEND

# Chants du Closeau Cinsault Rosé

| | |
|---|---|
| **Usual Price** | £9.95 |
| **Discount Price (inc. VAT)** | £8.99 |
| **Code** | CLOS390 |

Fruit forward and vibrant, this is a delicioussouthern easy drinking french rosé

**Tasting Notes:**

This rosé is a light and fresh wine, with fruit-forward aromas. It displays notes of wild raspberry and candied strawberry. The palate is lively and well-balanced, with mineral elements echoing on the finish.



HOUSE OF TOWNEND

| Specification | |
|---|---|
| **Vinification** | The grapes are harvested at night, when temperatures are low, in order to keep the grapes fresh and to avoid oxidation. Upon arriving at the cellar, they are carefully pressed. Only the best juices are selected to craft this wine. After a 24h off-settling, the clear juices are drawn and left to ferment for 15 days between 13 and 15°C, in stainless steel tanks. The juices are drawn from the tanks to age on their fine lees for at least 5 months before bottling, protecting the wine from oxidation and enhancing aromas, complexity and texture. |
| **ABV** | 12% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Type** | Rosé Wine |
| **Grapes** | Cinsault |
| **Genres** | Vegan, Vegetarian |
| **Vintage** | 2025 |
| **Style** | Dry |
| **Body** | Soft, fruity and aromatic |
| **Producer** | Marilyn Lasserre |
| **Producer Overview** | Marilyn is a genuine pioneer. Since she arrived back to France in 2008, she has significantly contributed to the renewed success of Languedoc's wines. |
| **Closure Type** | Screw cap |
| **Food Matches** | Enjoy this lovely rosé with Chicken noodle salad, Pesto & Parmigiano pasta, baked Salmon with chorizo rice |
| **Press Comments** | Wine Merchant Top 100, Highly Commended: "Candy floss and strawberry; very gluggable rosé, juicy and dry." Olly Smith, Saturday Kitchen, June 2026: Describing it as "lovely" and a "strawberry sun lounger waiting for a peach on a beach to enjoy the blissful breeze", Olly highlighted exactly what makes this Southern French rosé such a crowd-pleaser. Tom Surgey, January 2025: "…juicy, bright and elegant. Loads of character." |