



## HOUSE OF TOWNEND

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# Coquille de Fleur, Cinsault Rosé

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<b>Price</b>	£10.99
<b>Code</b>	COQU010

Coquille de Fleur Rosé epitomises everything one loves about the South of France lifestyle! Fruit-forward and vibrant, it is perfect for late summer evenings and aperitifs enjoyed on the terrace.

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### 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.

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## Specification

<b>Vinification</b>	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.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	Rosé Wine
<b>Grapes</b>	Cinsault
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2025
<b>Style</b>	Dry
<b>Body</b>	Soft, fruity and aromatic
<b>Producer</b>	Marilyn Lasserre
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Screw cap
<b>Food Matches</b>	Enjoy this lovely rosé with Chicken noodle salad, Pesto & Parmigiano pasta, baked Salmon with chorizo rice
<b>Press Comments</b>	Tom Surgey, January 2025: "...juicy, bright and elegant. Loads of character."