Maison Boutinot Céliane Côtes de Thau Rosé, IGP Côtes de Thau 2025

FPB95732025

Maison Boutinot

— Languedoc, France

Pale, dry, characterful and refreshing, a great house rosé from the shores of the Bassin de Thau.

Production

The grapes are sourced from vineyards cultivated near to Lake Thau, set in a formerly volcanic region just inland from the sea. This has a particular micro-climate - as the proximity of the water has a moderating effect on the typically Mediterranean temperatures, allowing optimal ripening whilst retaining fresh acidity. The grapes are harvested in the early morning, then the wine is vinified as a classic rosé de presse, with soft pressing and cold fermentation.

Tasting note

Expressive and inviting, this dry rosé is refined yet approachable. Grenache brings bright, mouth-watering redcurrant freshness, while Cinsault adds a juicy raspberry flavour, all lifted by gentle florals and a hint of lychee. Fresh, balanced and made for food.

Food Match

Pasta dishes, barbeques and grilled chicken salads.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
IGP Côtes De Thau

Winemaker:
Guillaume Létang

Grape Varieties:
Grenache 60%, Syrah 30%, Cinsault 10%

Suitable for:
Vegan

Bottle Barcode:
3430560016246