

H.B. Languedoc Rose

Les Costieres de Pomerols

France - Languedoc-Roussillon - Côtes de Thau

HB Rosé comes from vineyards planted on clay and limestone hillsides called "costières" bordering the Etang de Thau. This coastal lagoon is situated between the port of Sète and Cap d'Agde.

Limpid and shiny colored wine with a beautiful bright salmon pink hue. Possessing a very expressive, charming and complex bouquet, the wine offers intense notes of ripe citrus and fruit candies. The palate is balanced, delicate, fresh, generous and ample, developing beautiful aromas of small red fruits (strawberry, red currants) and a long lasting mouthfeel balanced between roundness and freshness.

Specifications

Appellation	Côtes de Thau
Wine Type	Rosé
Varietals	100% Grenache
Age of Vines	15-20 years
Agricultural Practices	Sustainable
Soil type	clay & limestone
Vinification	Direct pressing. Cold clarification for 48 hours at 8 degrees C. Maceration of fine mud at low controlled temperatures to favor the intensity and aromatic complexity of this high-end rose. Slow fermentation under controlled temperature (15 degrees C). Aging on the fine lees for a few months.
Pairings	Excellent as an aperitif, a great match with salads, fish and seafood, salmon carpaccio, white meat in sauce, goat cheese.



Codes, Weights and Measures

UPC	7 84585 02410 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02410 7
Case Weight	39
Cases/Pallet	40
Layers/Pallet	8
ABV	12.50%
SRP	\$ 17.99 USD 750mL Bottle

Reviews and News

H.B. Languedoc Rosé - Somm Journal
2021 H.B. Languedoc Rosé - 89 PTS - VINOUS
2020 H.B. Languedoc Rosé - 90 PTS - IWR
2020 H.B. Languedoc Rosé - 88 PTS - Silver Medal - BTI
2018 H.B. Languedoc Rosé - 90 PTS - IWR