CACHET WINE

Coquille de Fleur, Cinsault Rosé

Code 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.

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	
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
Country	France
Region	Languedoc-Roussillon
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."