Coquille de Fleur Cinsault Rosé

Marilyn Lasserre

Pale, lively Cinsault rosé with raspberry, strawberry and a delicate mineral finish.

Country	France
Region	Languedoc-Roussillon
Grape varieties	Cinsault
Vintage	2025
Alcohol	12% ABV
Bottle size	750 ml
Style	Rosé, dry, light and refreshing
Suitability	Vegan and vegetarian



Tasting note

Wild raspberry and strawberry aromas lead into a light, fresh palate. Delicate red fruit is balanced by lively acidity and a clean mineral edge. An inviting aperitif rosé with enough texture to work comfortably alongside salads, seafood and lighter dishes.

The producer

Marilyn Lasserre trained in viticulture and oenology in Bordeaux before gaining experience overseas. Back in France since 2008, she makes wines that focus on clear varietal character. Coquille de Fleur shows the bright, delicate side of southern French Cinsault.

Winemaking

Grapes are harvested at night and gently pressed. After 24 hours of settling, the juice ferments in stainless steel at 13–15°C for around 15 days. Five months on fine lees adds subtle texture while preserving the wine's fresh fruit and pale colour.

Food pairing

Salmon, chicken noodle salad, pesto pasta or grilled Mediterranean vegetables.