

La Belle Eternelle Rosé ‘Languedoc’ Pale Rosé 2025



Region

The Languedoc is a vast region stretching across much of the south and Mediterranean with large volume of IGP wine within the distinct areas of l’Aude, Gard and Hérault and also well known appellations such as Minervois, Corbières, Pic Saint Loup and Fitou. It’s history dates back to the Greeks and Romans as well as monasteries in the Middle Ages. The Languedoc experiences Mediterranean climate with high levels of sunshine and warmth with low rainfall which are all favourable for grape growing. A wide range of grape varieties are grown including Syrah, Grenache and Carignan and the local variety piquepoul making a range of styles of red, white and rosé wines.

Producer

LGI were created in 1999 by forward thinking partners aware of the challenge and opportunity that lay ahead for regional French wines in the competitive international market. Wines are made and blended from three main sources. Saint Chinian in the Herault, Jean d’Alibert in Minervois and from Gascogne. In the heart of the Languedoc, one of the world’s largest wine regions with an array of diverse climates and terroirs allowing a range of local and international varieties to be grown. LGI have been focussed on improving their environmental impact and as of 2024 have become HVE 3 certified.

Tasting Notes

This rose is made from Cinsault with a dash of Grenache grown on clay and limestone soils at an elevated altitude of 250m in the hot mediterranean climate. A slow and gentle press extracts the delicate aromatics. Vinification takes place in steel and the wine spends a further 4 months on the lees for a fine texture. This is a very pale rose, with fresh aromas and flavours of juicy white peach, raspberries and cherries, supported by a floral notes of roses. The palate has a creamy and delicious mouth feel which is followed by a crisp acidity.

Food

Enjoy this wine chilled as an aperitif or with light summer salads.

Technical Information

Country	France
Region	Languedoc
Grape(s)	Cinsault (100%)
Type	Rose
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	11%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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