



ROUGE À LÈVRES

2024

IGP COTES CATALANES

Grape varieties

Grenache noir, Mourvèdre, Cabernet sauvignon

Yield : 22 hl/ha

Terroir

Quaternary terrace with a 2-meter top layer of gravel resting on a clay base. The soils are exposed to windy and sunny conditions and are located about 4km from the sea.

Harvest : August 2024

Winemaking and ageing

Gravity-led vinification in the cellar. Grapes are destemmed and sorted via mechanical sorter upon arrival followed by hand-sorting. Direct-press rosé, fermented and matured in a stainless steel tanks.

Bottled : March 4th, 2025

Production : 8100 bottles of 75cl

Tasting notes

A delicate, luminous rose-gold hue enchants the eye. The nose unveils layers of crushed raspberry, zesty grapefruit, and tender white rose petals. Juicy red berries—redcurrant and fresh strawberry—add a crisp vibrancy to the taste, while the finish unfolds with a creamy softness reminiscent of Turkish delight and the delicate sweetness of Reims pink biscuits.

Suggested food pairing

This wine pairs beautifully with lightly seared langoustines, traditional arroz seco or, for those craving contrast, a sweet-and-savory brunch. This wine shines both as an aperitif and throughout the meal.

The story behind the wine

For this latest vintage, we embraced a fresh new look, choosing shades of deep blue that reflect its Mediterranean roots—its terroir, its sun-soaked vineyards, and native grape varieties. This label is more than just a design; it's a celebration of identity and place, inviting you to savor the essence of the Mediterranean in every sip.



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