



Rosé



40% Grenache, 30%
Cinsault, 30% Syrah.



75 cl

FRUITY &
CRISP

Terroir



The vines are located on light sandy filtering soils, on the slopes at the back of the Mount Génies, giving finesse and delicacy to the wines. Exposure: South/ South-West. Altitude: 60-90meters

Vinification



100% hand harvest with thorough sorting upon arrival at the winery. Destemming. Cold maceration (a few hours) then "saignée" method. Temperature-controlled fermentation (18 - 20°C).

Tasting



Colour is of a seductive salmon pink. On the nose, citrus dominate. On the palate the wine is bursting with strawberry and raspberry notes, with a good weight and length, making it a perfect food rosé wine.

To serve

Best served at 10-12°C.

Aging potential



Best when drunk in the year to enjoy the freshness of the fruit.

Food Matching



Works perfect with all styles of Mediterranean food, wether meat, fish or vegetable-driven: Ratatouille, Provençal Crespeou, Pissaladière, King Prawn skewers, Beef Couscous, Kefta, etc.

