



# Château Saint Roch

## Lirac

### Cuvée Tradition



Rosé



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



75 cl



#### 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.

