

Grapes

Grenache
Syrah
Cinsault

Region/Appellation

IGP Pays d'Oc

Alcohol by volume

12.50%

Residual Sugar

=10 g/l

pH

3.26

Total Acidity

5.02 g/l

Tasting Guide



Tasting note printed

26/04/2024

Rosé 2021

Winemaker Notes

A floral nose with an amylic note. This wine has a frank attack, well balanced acidity, full body and is enhanced by white-fleshed fruit notes.

Vineyard

The Grenaches are located on clay-limestone slopes, while the Cinsaults and the Syrahs grow in predominantly sandy soils.

Winemaking

The grapes are harvested when fully ripe, and at night to ensure they retain their fruitiness and freshness. The pink/Rose juices are obtained by a direct pressing, followed by a cold static settling. The alcoholic fermentation is carried out at low temperature (16°C) and lasts between 2 and 3 weeks. The wine is constantly protected from oxygen to preserve its full aromatic potential.

Food match

Grilled and Roasted White Meats

Enjoy with tapas style dishes such as fried zucchini with garlic mayonnaise, crostini with fresh goat-cheese & herbs and green broad beans.

