

Grapes  
Grenache  
Syrah

Region/Appellation  
IGP Pays d'Oc

Alcohol by volume  
13%

Residual Sugar  
0.3 g/l

pH  
3.21

Total Acidity  
4.97 g/l

Drinking Window  
2025 - 2025

Tasting Guide



Tasting note printed  
20/04/2025

# Rosé 2023 6x75cl

## 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.

## Vintage

With a historically dry and mild winter (barely 50 mm of rain by the end of March), the vines came to life earlier. It was a stressful start of season, with the spectre of spring frost looming large. Fortunately, we managed to get through the frost in this sector and bud-burst spread evenly through the month of May. At the start of the season, bunches began to form nicely. Spring was cool and rainy. Vegetative growth was perfect. Ideal conditions for our new Grenache vine planted in April.

## Food match

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

