



Rouge Clair 2024 6x75cl

Winemaker Notes

Delicate aromas of strawberries, mashed raspberries and floral notes which gives a light touch. The delicate and fruity finish leaves a nice sensation.

Vineyard

Rouge clair is made from 80% Grenache noir and 20% Syrah carefully selected from the clay limestone terraces.

Winemaking

After de-stemming and the grapes are placed in vat with yeast for 72 hours without intervention to limit colour extraction and enhance aromas. Alcoholic fermentation then continues at 20°C, followed by light additions of sulfur after malolactic fermentation to preserve the fruit's pure flavour.

Vintage

Following years of drought, the region received good spring rainfall and cooler temperatures, allowing for even ripening and vibrant wines.

Food match

Enjoy chilled as an aperitif or with charcuterie.

Grapes

80% Grenache

20% Syrah

Region/Appellation

Vin de France

Alcohol by volume

11.5%

Residual Sugar

less than 01 g/l

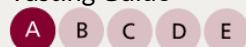
pH

3.47

Total Acidity

4.17 g/l

Tasting Guide



Light

Medium

Full

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