



VIGNERONS
CATALANS



Photo Non Contractual

CAYROU

A.O.P. Côtes du Roussillon
Rosé Wine

Soil:

Plot selection on chalky, clay, schist and sandstone soils from Roussillon. Each plot follows a strict procedure concerning pruning, maximum leaf surface, maximum yield and the perfect sanitary state until harvest.

Grape varieties:

60% Syrah, 25% Grenache Noir, 10% Carignan, 5% Macabeu

Production method:

The syrah, the Grenache noir and the carignan are skin macerated in a rotor tank for 10 hours at 20°C. The macabeu is pressed straight away. Then after a strict cold settling, the must are fermented at low temperature with selected yeasts allowing the maximum of fruit aromas.

Description:

The colour is a bright and attractive pink with blue tints. The nose is straight and full of fruit such as raspberries and gooseberries. The balance is refreshing and rich with a nice sensation of length and fruit.

Serving suggestion:

Served with fish, salads and at barbecues.

Serving temperature: To be served chilled at 11°C.