



VIGNERONS
CATALANS



Photo Non Contractual

CUVÉE VAUBAN

A.O.P. Collioure
Rose Wine

Soil:

The Collioure vineyard grows on brown schist soil near the sea at the extreme point where the Pyrenees mountains meet the Mediterranean sea.

Grape varieties:

65% Grenache noir, 20% Mourèdre, 10% Shiraz, 5% Carignan.

Production method:

Part of the grapes go straight into the vats and the resulting juice is drained off. The rest of the grapes are pressed and macerated for just under 6 hours, then cold fermented and left on the lees before bottling.

Ageing:

The wine is the bottled early.

Description:

An intense raspberry red colour with light blue tints. Aromas of strawberry and raspberry mingle with secondary aromas of rhubarb and the garrigue. The wine is very aromatic and lively on the palate where strawberry and raspberry dominate.

Serving suggestion:

This fresh and fruity rosé is a perfect partner for your barbecues as well shellfish and grilled fish.

Serving temperature: Serve between 8 and 10°C.