



Photo Non Contractual

GINETTE

A.O.P. Côtes du Roussillon
Rosé Wine

Soil:

The grapes in this wine are grown on the Roussillon plain stretching over hills and large terraces of clay-calcareous soil covered with schist pebbles.

Grape varieties:
Syrah, Grenache noir.

Production method:

The bunches are picked early in the morning to preserve their freshness. The grapes are picked then delicately pressed in an oxygen-free environment. The musts are then left to settle before fermentation at low temperature. Direct pressing.

Ageing:

In full vats for a few months. Bottled young to retain all its fresh aromas.

Description:

A bright soft pink with peony tints, this blend of Syrah and Grenache is a genuine delight. The bouquet is perfectly elegant with tangy and flowery fragrances. The expressive palate reveals a pleasant freshness with notes of redcurrant, pomegranate and white peach.

Storing:

It should be served young to fully appreciate its flavour. Drink within 2 years.

Serving suggestion:

This rosé is a delicious partner to red mullet fillets, stuffed squid, grilled vegetables and tapas.

Serving temperature: Serve between 8 and 10°C.

A thoroughly fashionable and trendy rosé!