



Photo Non Contractual

LE VIGNERON CATALAN

I.G.P. Pays d'Oc
Rosé Wine

Soil:

From a selection of vineyards situated at high altitude with gneiss, granit and clay-gravel based soils, with weak yield and good exposure to the sun.

Grape varieties:

**25% Grenache Gris, 25% Macabeu-Cinsault,
35% Grenache Noir, 15% Syrah.**

Production method:

Film maceration of 12 jours, cold settling, controlled fermentation inferior to 18°C.

Ageing:

The wine is bottled young in order to keep all it's aromas, which then develop in the bottle.

Description:

A beautiful rosé pink colour. The aromas are fresh and fruity. The wine is supple and harmonious, long in the mouth with a lot of freshness.

Storing:

The Vigneron Catalan should be drunk young, to take advantage of it's young and fresh aromas.

Serving suggestion:

Enjoy with grilled meat and salads.

Serving temperature: Serve between 8 and 10°C.