



Photo Non Contractual

SAVEURS OUBLIÉES

A.O.P. Côtes du Roussillon
Rose Wine

Soil:

This authentic wine is made from vines grown on a range of soil types on the Roussillon plain: schist colluvium, limestone and clay-silt soils.

Grape varieties:

50% Syrah, 50% Grenache noir.

Production method:

The wine is made in the purest tradition. The grapes are harvested when fully ripe and undergo short soaking. The juice is then bled off and carefully fermented using selected yeast at temperatures that are ideal for developing fruit aromas.

Ageing:

In tanks for a few months then early bottling to preserve freshness of aroma.

Description:

The intense pink hue is dominated by bluish tints. The intense fruity nose shows distinctive forest berry fruit aromas. Full and fat on the palate, this savoury rosé displays a delicately fruity, harmonious finish and beautiful persistency.

Storing:

Drinking best whilst young so that its full array of aromas can be enjoyed.

Serving suggestion:

Will make your tastebuds tingle when served chilled as an aperitif. Can also be served with grilled foods, corgolade or Catalan-style snails, summer salads, white meats in a cream sauce and seafood lasagne. Thai, Chinese and Indian dishes also pair extremely well with this enjoyable rosé.

Serving temperature: Between 8°C and 10°C.

♥ Ultimate pairing choice: Grilled red mullet with fennel.