



## SAVEURS D'AUTREFOIS

I.G.P. Côtes Catalanes  
Rosé Wine

### Soil type:

The plots where the grapes for this wine are grown stand on the Roussillon plain, on calcareous-clay and pebbly soils.

### Varietal range:

**Gris**

### Winemaking:

The bunches are picked early in the morning to preserve their freshness. The grapes are picked then delicately pressed in an oxygenfree 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.

### Tasting notes:

A pale rose petal colour, clear and brilliant with crystalline tints. A delicious bouquet with fruity notes of red berries: redcurrant, strawberry... and white peach. Very pleasant freshness, very easy to drink, tangy with notes of pink grapefruit and other citrus fruits.

### Storage capacity:

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

### Food pairings:

Ideal as an aperitif, served with seafood, shellfish, Mediterranean salads, grilled fish and more.

**Serving temperature:** Serve at between 8 and 10°C

*Item may differ from photograph*