



VIGNERONS
CATALANS



ENTRE COPAINS

I.G.P. Côtes Catalanes
Rose Wine

Soil:

The grapes for this wine are sourced from vineyards located in the heart of Roussillon, stretching over wide, clay-limestone and stony terraces.

Grape varieties:

Grenache noir, Syrah.

Production method:

The grapes are picked at dawn to preserve freshness. The berries are crushed then delicately pressed in an oxygen-free environment. The juice then undergoes very thorough cold settling before being fermented at low temperatures. Use of selected yeast allows fermentation aromas and varietal character to develop.

Ageing:

The wines are aged in tanks on fine lees for 2 months.

Description:

Beautiful soft pink with bluish highlights. The delightfully intense nose reveals notes of tangy red berry fruits. The palate shows wonderful exuberance, is balanced and delicately perfumed. Lengthy persistency on the finish with floral aromas.

Storing:

Must be drunk within a year to fully appreciate its array of fresh, fruity aromas.

Serving suggestion:

An ideal rosé for the aperitif, it also pairs with platters of regional cold meats and summer salads. A real treat with grilled poultry or white meats, it also works very well with fruit-flavoured desserts, tarts or salads.

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

Photo Non Contractual