



HYGGE

I.G.P. Pays d'Oc
Rosé

Soil type:

Selected vineyards planted on the hot plains of the Oc region, in the south of France.

Grape varieties:

Grenache, Cinsault, Carignan.

Production method:

Direct pressing and bleeding of the grapes. Low temperature fermentation.

Ageing:

Traditional maturing in tanks.

Description:

Brilliant pale pink with silvery highlights.

The colour is a soft pink with slight blueish highlights. The nose is intense and fruity with ripe red berries. On the palette it's ample and fresh with lots of fruit.

Storing:

Within one year of purchase.

Serving suggestion:

Excellent on it's own as an apéritif or with all your favourite dishes, such as summer barbecues and salads.

Serving temperature: Serve at between 8 and 10°C