



Colour : pale pink with bluish tints.

Nose : aromas of red fruits and citrus (grapefruit, etc.) complemented by notes of exotic fruits.

Mouth : the wine is fresh, delicate and fruity

on entry and underpinned by a lovely freshness that prolongs the drinking enjoyment.

Recommended food pairing: provençal-style cod, fresh salmon verrines.

Serving temperature: 10-12°C.

Ageing potential: ready to drink now.

VINTAGE 2016

Grape variety

Mainly Grenache, then Cinsault and Syrah.

Soil

Our rosé comes mainly from the right bank of the Rhône, from vines planted in loess and sandy soils, which are perfect for this wine.

Harvest

Harvest is carried out by machine at night to preserve the aromatic precursors.

Winemaking

The juice comes from a direct pressing and then is cold settled. The alcoholic fermentation is carried out at low temperature (16°C). Constant protection from oxygen to preserve the wine's aromatic potential.

Maturing

The wine is aged in stainless steel vats for 3 to 6 months.

Alcohol degree

13,5%