

La Rosée

Chilled and light with aromas of summer fruits



Appellation : Vin de Pays d'Oc.

Soil : Chalky-clayey and gravelly hillsides (Grenache). Sandy-silty plain (Merlot and Cabernet-Sauvignon).

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process :

Night harvesting. 100% de-stemming.

Inerting with CO₂ (to avoid adding sulfites) and harvest cooling with snow-carbon dioxide before a soft pneumatic pressing (3h30) with separation of free running musts. Cold settling (8°) after 48 hours (Turbidity less than 50).

Alcoholic fermentation from 11 °C. to 13 °C. for 25-30 days.

Malolactic fermentation stopped.

Ageing : In epoxy tank for 4 months.

Red grape varieties : Blending with Grenache, Cabernet- Sauvignon and Merlot.

Tasting : **Colour**: Very pale colour, tinted towards petal of rose.

Nose: Floral, delicate, complex and very fresh nose.

Taste: This pink wine presents a good balance in mouth with a great complexity and fully expresses the elegant hints of summer fruits. Alltogether a great fineness of taste where the roundness and the freshness work in perfect harmony.

Our advice : Tapas, appetizer, season salad, tabbouleh, barbecue, grilled fishes, cooking from Provence, summer vegetables, fresh fruit salad... Ideal in the shade under the canopy and on the beach during the hot summer evenings.

Service temperature : Between 8°C. and 12°C.

Preservation : 2 years.

Packing : 50cl bottle (Case of 12) / 75cl bottle (Case of 6) / 150cl Magnum bottles (Case of 6).

BIB 5L / BIB 10L.

Medals and other awards :

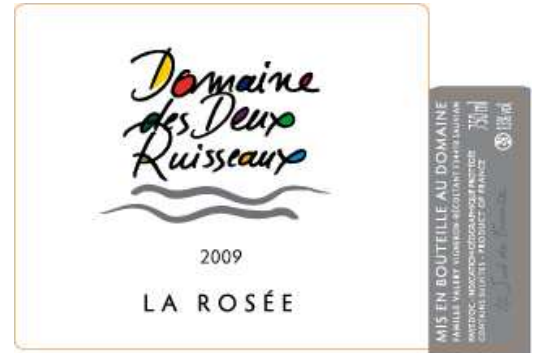
1st Grand Prix in the GRANDS VINS DU LANGUEDOC-ROUSSILLON (organized by the Chamber of The Agriculture) 2004 contest (Vintage 2003).

Official Wine of FIEST'A SETE 2003 (Vintage 2002), 2004 (Vintage 2003) et 2005 (Vintage 2004).

Competition leader and Official Wine of FERIA DE BEZIERS 2004 (Vintage 2003).

Selected by the GUIDE HACHETTE DES VINS 2005 with 1 Star (Vintage 2003).

Silver Medal at the GRANDS VINS DU LANGUEDOC ROUSSILLON 2008 contest (Vintage 2007).



Freshness