



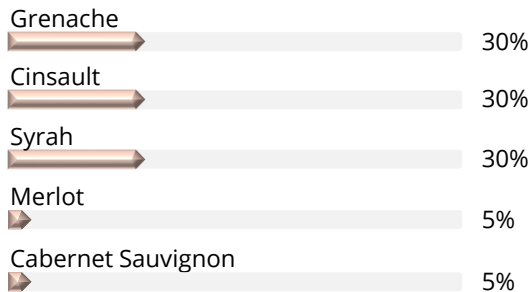
Non contractual picture

Alcohol: 12,5% vol.
Available in 75cl & 150cl



Pays d'Oc IGP | Vintage 2023

Varieties



History

A pure pink pleasure, a blend of the best varieties with joyful personalities. Women love its delicate and delicious charm, men succumb to its cheeky notes.

Not too pale nor too dark, it is a tourmaline rosé, universal. Feet in the water, we feel, we live, we toast, we laugh! Beach, barbecue, grill, evening out, friends, joy, sun, sea, restaurants, aperitifs, lunch, party, hut, relaxing, enjoy! It is a desired feeling of freshness, a moment of well-being, a jubilation... The time has finally come: this is your Rosé wine for sunny days.

Soil

Limestone-clay

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.

Vinification

Direct pressing.

Light maceration on the skins with the Syrah.

Clarification and low-temperature vinification.

Blending of 5 varieties after vinification.

Tasting

Salmon robe with pink-gold reflections. Rich basket of little red fruits (blackcurrant, redcurrant, wild strawberries) aromas in the nose, along with white peach and a touch of lime. Frank yet mild attack, pretty greedy. The wine offers a deliciously acid final.

Food pairing

To drink as an aperitif, with cold meats platter, or a vegan meal like grilled sweet pepper, or even some fish such as cod loin.

Awards

Gold - Concours Gilbert & Gaillard 2024

Gold - Concours Général Agricole de Paris 2024

Gold - Concours des Vinalies Internationales 2024

Gold - Concours International de Lyon 2024

Gold - Concours National des vins IGP 2024

Gold - Concours Mondial de Bruxelles session rosé 2024

Gold - Concours Mondial des Feminalise 2024

Gold - Concours des Vinalies Occitanie 2024

88 points - Concours Meininger International rosé 2024

Silver - Concours des vins de la Coopération Occitanie 2024