

A CONTRETEMPS | Le Rosé Originel





Non contractual pictures





Grape variety 100 % Syrah

History

At a time when pale rosé colours are most appreciated, this Original Rosé wine aims to seduce lovers of authentic wines. "A Contretemps" is the insurance of exceptional qualities, which our winegrowers are committed to provide, whatever the trends.

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Soil

Limestone-clay and pebbles.

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

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and to prevent oxidation and an excessive color migration.

Low-temperature vinification. Direct pressing, separation of the last pressed juices. Settling for 48 hours. Racking and ageing 2 months on fine lees.



Tasting

Aromas of blackcurrant, tangy raspberry, marshmallow and rose petals on the nose. Very aromatic on the palate, round and persistent.

Food pairing

Served as an aperitif, it also goes perfectly with lasagna, pizza, grilled poultry or throughout a light meal.