



Non contractual picture

Alcohol: 12,5% vol.
Available in 37,5cl, 75cl & 150cl



Pays d'Oc IGP | Vintage 2024

Varieties

Grenache	30%
Cinsault	30%
Syrah	30%
Merlot	5%
Cabernet Sauvignon	5%

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 des Vins de la Coopération Occitanie 2025

Gold - Concours Général Agricole de Paris 2025

Gold - Concours International de Lyon 2025

Gold - Concours Mondial de Bruxelles rosé 2025

Gold - Concours des Vinalies Occitanie 2025

Silver - Concours Mundus Vini 2025

Silver - Concours Mondial des Feminalise 2025