



Pays d'Oc IGP | Vintage 2025

Varieties

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



Non contractual picture

Alcohol: 12,5% vol.

History

A pure delight, a blend of the best varieties with joyful personalities. Women love its delicate and delicious charm; men succumb to its cheeky and seductive notes. It is a desired feeling of freshness, a moment of well-being, a delicacy, 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.

