



**Pays d'Oc IGP | Vintage 2025**

### 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 2026
- Gold** - Concours Général Agricole 2026
- Gold** - Concours des Vinalies France 2026
- Gold** - Concours National des Vins IGP 2026



Non contractual picture

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