



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

## Varieties

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



## 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.



## Awards

**91 Points** – Concours Decanter Wine Awards 2026  
**89/100** – Concours Meininger's International du rosé 2026



Non contractual picture

Alcohol: 12,5% vol.