GRENACHE

Rosé

ORGANIC WINE

IGP PAYS D'OC

South of France

Geographic area:	South of France, in Languedoc area, between Montpellier and Nimes
Total surface:	150 Ha
Annual production:	500 hl
Average yield:	70 hl/Ha
Soil:	Chalky-clay

Grape variety

100% GRENACHE

Winemaking process

A special attention to this winemaking process to protect the colour, the freshness and the aromas of this Rosé

- Night-harvest to avoid any oxidation and keep the freshness
- Destemming. Soft pneumatic press under sluggish atmosphere to avoid the oxidation
- Thermo-regulated fermentation (13-15°C) to extract the fruit aromas
- Stainless steel vats- thermos regulated

Finning: Bentonite Filtration: Tangential

Tasting

Full Flavoured and Direct

Eye:	A shimmering pink hue.
Nose:	Expressive aromas of red berries (Strawberry and red currant)
Mouth:	Crisp mouth and aromatic on the finish

Wine and Food pairing

Ideal as an **aperitif** or with a wide variety of foods like **salads**, vegetables**, paella and BBQ**.

Serve at: 8 / 10°C

Ready to drink. Keep for up 2-3 years.

Packaging

Bottle type:	Bordelaise evolution L&G light and green
Case type:	6 bottles (glass to glass)
Pallet type:	Europe 125/6. 750 bts
EAN case:	13380330001019
EAN bottle:	3380330001012