



Vignes d'Oc Rosé

Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Cinsault (60%), Grenache Noir (30%), Syrah (10%)

Volume by Alcohol

12 % vol.

Winemaker

Claude Serra

Soil

Vines are cultivated 30km north of Montpellier on soils southly exposed and composed of pebbly screes and clay.

Vinification

Harvested manually at night to keep the grapes at low temperature. Light skin maceration (12 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (15°C). Maturing on fine lees for 3 months.

Tasting notes

Pale colour with rubis tints. Elegant, fine nose with notes of pink fruits, liquorice and spices. Round and soft on the palate this wine has a perfect balance between the rich aromas of fruits and a fresh acidity which gives a long lasting finish.

Food pairing

Drink cold in order for the wine to express its fruity flavours. Ideal as an aperitif but equally good with nibbles, grilled chicken, salmon and salads.

Serving Temperature

10°C

Bottle Life

Ready to drink now or can be kept for 2 years.

Palettisation

120cs x 6 x 75cl

