



Côtes du Roussillon Rosé 2019

Maury, South of France

Variety

50% Grenache Noir, 30% Syrah, 20% Grenache Gris.

Tasting note

Peach, Strawberry, round & ripe, mineral acidity, dry.

Food pairing

Grilled pork, chicken and seafood.

Vineyard Information

Age of vines: 40 - 60 years old

Trellising: Bush vines

Irrigation: None

Soil: Shicts some slate soils

Position: South facing slope

Cellar Information

Harvest day: 12th September 2019

Yield: 4 Tonne/HA

Fermentation: The grapes were whole bunch pressed, then cold settled in stainless steel tanks for 24 hours. After cold settling we racked off the juice from the lees and prepared it for fermentation. After fermentation we racked again from the lees created through fermentation and let to age till bottling.

Bottling date: 20th January 2020

Alc: 13.5%

RS: < 1.0g/l

pH: 3.22

TA: 4.05

For more information contact:

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