

# LE ROSÉ 2022



### PURPOSE

Our award-winning direct press Le Rosé is made in full respect of Nature, eschewing commonly-used chemical additives and fining agents. Its rich texture, welcome complexity, surprisingly long finish and aging capability indicate a serious food rosé, which appeals to oenophiles and gastronomes, as well as traditional rosé consumers.

### TASTING NOTES

Appearance: Pale pink, clear with bright tints.

Nose: Complex yet delicate, blending white fruit and redcurrant aromas with a floral touch.

Palate: Balanced, full-bodied and fresh, with aromatic consistency between the nose and the palate. Fleshy and rich. Finish: Long | Aging potential: 2-4 years.

# SERVING SUGGESTIONS

Ideal with seafood and shellfish, including lobster, but also pairs well with lightly spiced dishes, Mediterranean and North African cuisine, summer salads and grilled dishes. Serve lightly chilled at 10-12°C.

At times, if exposed to very cold temperatures, it can develop tartrate 'crystals', which are completely natural and harmless and do not affect the quality or the taste of the wine.

## SPECIFICATIONS

Varieties: Grenache noir (88%), Mourvèdre (10%), Grenache blanc (2%) Alcohol: 13.5% | pH: 3.25 Total acidity: 3.6 g/l (as sulfuric), 5.5 g/l (as tartaric) Residual sugar: <0.5 g/l, still wine

Closure: Cork (DIAM Origine), sustainably sourced in Provence. Beeswax is used as a binding agent in its production. This specially selected cork limits oxygen transfer and preserves the aromatics.

## VINEYARD NOTES

Vines: Grenache noir, over 60 years old, North-West facing at 530m; Mourvèdre, 8 to 10 years old, South-West facing at 540m; Grenache blanc, 5 to 8 years old, North facing at 550m.

Soil: Argilo-limoneux (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 4-5 shoots per cordon and double cordon de Royat, 4-6 shoots per cordon.

## VINEYARD MANAGEMENT

No synthetic treatments, to ensure health of vines and soil. Certified Organic (Ecocert), BeeFriendly and HVE 3 (highest tier) sustainable viticulture. Suitable for Vegans.