



LE ROSÉ 2023



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 sun-loving rosé consumers.

TASTING NOTES

Appearance : Clear salmon pink with silvery highlights.

Nose : Expressive and delicate, combining aromas of firm white fruit and floral hints.

Palate : Balanced, round and fresh, with notes of pomegranate, quince and white blossoms. Lovely minerality on the finish.

Finish : Long | Aging potential : 2-3 years.

SERVING SUGGESTIONS

Ideal with shellfish, lobster, salmon tataki, marinated fish, spring rolls, savoury mille-feuilles and even desserts based on white chocolate and red fruit.

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 : 84% Grenache, 12% Mourvèdre, 4% Syrah.

Alcohol : 13° | pH : 3,33

Total acidity: 3,65 g/l

Residual sugar : <0,5 g/l

VINEYARD NOTES

Vines : Grenache Noir, north-west facing at 530m; Mourvèdre, south-west facing at 540m; Grenache blanc, 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.