



## IGP Méditerranée 2019 ROSE BLEND

### GRAPES

Merlot 56%  
Syrah 20%  
Caladoc  
Ugni Blac,  
Grenache Noir

### VINIFICATION

Pneumatic press  
Thermo regulation  
Fermentation temperature  
between 14 and 16°C for 2 weeks

### TERROIR

Foothills of the Mourre Negre,  
the highest point of the area,  
South East of France

### AGEING

On fine lies during 3 months

### TASTIND NOTES

Pale pink color.

### ANNUAL PRODUCTION

70 000 bts

Fruity nose evoking fresh red berries.  
Refreshing and well balanced

### YIELD

75 hl / hectare

### FOOD PAIRINGS

Aperitifs, salads,...  
The ideal rosé for sipping by the pool

### SOIL

Limestones  
Gravel stones

### SERVING RECOMMENDATION

50° F

### ANALYTIC DATA

Alcohol level : 13 %  
Residual sugar (g/l) : < 1 g  
Tartaric acidity (g/l) : 6,34 g  
PH : 3,32

### AGEING POTENTIAL

2 years

### AGE OF VINES

7 - 50 years old

