



## IGP Méditerranée 2020 ROSE BLEND

### GRAPES

Grenache Noir 82%  
Merlot 15%  
Syrah 2%  
Cabernet Sauvignon 1%

### VINIFICATION

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

### AGEING

On fine lies during 3 months

### TERROIR

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

### TASTING NOTES

Pale pink color  
Fruity nose evoking fresh red berries  
Refreshing and well balanced

### ANNUAL PRODUCTION

70 000 bts

### FOOD PAIRINGS

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

### YIELD

75 hl / hectare

### SERVING RECOMMENDATION

50° F

### SOIL

Limestones  
Gravel stones

### AGEING POTENTIAL

2 years

### ANALYTIC DATA

Alcohol level : 13.06 %  
Residual sugar (g/l) : 0.30 g  
Tartaric acidity (g/l) : 6 g  
PH : 3,19

### AGE OF VINES

7 - 50 years old

