



IGP Méditerranée 2021 ROSÉ BLEND

GRAPES

Black Grenache (54%)
White Grenache (33%)
Ugni Blanc (13%)

TERROIR

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

ANNUAL PRODUCTION

70 000 bts

YIELD

75 hl / hectare

SOIL

Limestone
Gravel stones

ANALYTIC DATA

Alcohol level : 13.02 %
Residual sugar (g/l) : 0.7 g

pH : 3,42

AGE OF VINES

28 years old

VINIFICATION

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

AGEING

On fine lies during 3 months

TASTING NOTES

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

FOOD PAIRINGS

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

SERVING RECOMMENDATION

50° F

AGEING POTENTIAL

2 years

