

DOMAINE DE LOGNAC rosé

AOC COSTIÈRES DE NÎMES

Grape varieties :

60% Grenache, 20% Syrah, 20% Mourvèdre

Vinification and ageing process :

Night-harvested, this rosé is a blend of light maceration and direct pressing.

A pellicular maceration of 10 hours followed by 20 days of fermentation at 16°C. Aged in vat with clarification of the juice.

Cellaring potential :

3 years.

Organoleptic description :

The Lognac Rosé has a pink salmon robe with a fruity and refreshing nose remembering little red berries. On the palate we can find plum aromas. Round and supple— a gourmet Rosé.

Wine and food pairing :

Summer meal or Asian food.

Alcohol content :

13 %

Service temperature 8 to 12°C.

