

MEDENAS Rosé

IGP COTEAUX DU PONT DU GARD

Grape variety :

Grenache noir 100%

Vinification and ageing process:

Mechanical harvested, with a traditional vinification before an ageing process of 6 months in vat and then bottled early Spring.

Cellaring potential:

2 years.

Organoleptic description:

Pale colour with salmon pink reflections. Strawberry candies and citrus hints.

Acidulous and fresh with a long-lasting finale.

Wine and food pairing:

Summer meal, Asian food, spicy food.

Alcoholic degree:

12,5°

Service temperature 8° to 12°C.

