

# LE PIGEONNIER *Rosé*

AOC COSTIERES DE NÎMES

## Grape Varieties :

70% Grenache, 20% Syrah, 10% Marselan

## Vinification and ageing process :

Early harvest. This rosé is a blend direct pressing and light maceration, aged in vat and clarified before bottling.

## Cellaring potential :

2 years.

## Organoleptic description :

Pink salmon robe. On the nose we can find some very refreshing exotics and florals notes. On the palate there are more spicy aromas—round and bodied with a fresh citrus touch .

## Wine and food pairing :

Perfect as an aperitif but also with mediterranean meals in summer!

## Alcohol content :

13,5 % vol

## Service temperature 8° to 10°C

