

Grape varieties

Syrah and Grenache noir.

Vinification and ageing

Early harvest.

This rosé is a blend of saignée
and direct pneumatic pressing.

Then aged in tanks and clarified.

Cellaring potential

2 years.

Organoleptic description

Pale rosé with hints
of salmon pink.

Spring flowers on the nose,
but also some strawberry.
On the palate the fruit is refined
and well-balanced.

Wine and food pairing

Aperitif, barbecue,
Mediterranean meals, spicy food.

Service temperature **6 to 8°C.**

“The best selected plots from the 7 winegrowers.”