

Grape varieties

100% Grenache.

Vinification and ageing

Night harvest.

This rosé is a blend of rosé de saignée and rosé de pressurage after skin maceration pellicular maceration for around ten hours.

Once the musts have been clarified ferment for around 20 days at a temperature of 16°.

Next comes tank ageing and clarification and clarification, followed by bottling in March.

Cellaring potential

2 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

It perfectly marries with all your meals, such as salads, barbecues, paellas, tapas...

Service temperature **6 to 10°C.**