

Grape varieties

60% Roussanne, 10% Viognier
and 30% Grenache blanc.

Traditional vinification

Night harvest. Rosé made
from a blend of direct pressing.
Aging process in tanks then
clarification before bottling
in March.

Cellaring potential

2 yeas.

Organoleptic description

Pale rosé. A fruity nose with
refreshing hints of raspberry.

In the palate we rediscover
berry aromas. A refined
and fruity rosé.

Wine and food pairing

A gastronomic rosé. Seafood,
traditional and Italian food.

Service temperature 12 to 14°C.