



LE ROSÉ 2020



PURPOSE

Our award-winning direct press Le Rosé is made in full respect of Nature, eschewing commonly-used chemical additives and fining agents. Its rich texture, welcome complexity, surprisingly long finish and aging capability indicate a serious food rosé, which appeals to oenophiles and gastronomes, as well as traditional rosé consumers.

TASTING NOTES

Appearance: Pale pink, clear and bright.

Nose: Rich and intense. Notes of exotic fruits and mango, along with small red fruits, redcurrants and blueberries.

Palate: Fresh, rich, fleshy and crisp with balanced acidity.

Finish: Long | Aging potential: 3 years.

SERVING SUGGESTIONS

Ideal with seafood and shellfish but also pairs perfectly with lightly spiced dishes, summer salads or tender lamb.

Serve lightly chilled at 14°C (57 °F) .

At times, if exposed to very cold temperatures, it can develop tartrate 'crystals', which are completely natural and harmless and do not affect the quality or the taste of the wine.

SPECIFICATIONS

Varieties: Grenache noir (79%), Syrah (8%), Mourvèdre (8%), Cinsault (4%), Rolle (1%)

Alcohol: 13.5% | pH: 3.4

Total acidity: 3.3 g/l (as sulfuric), 5.05 g/l (as tartaric)

Residual sugar: 2.0 g/l, still wine | Closure: Cork

VINEYARD NOTES

Vines: Grenache noir, 20 to 70 years old, North-West facing at 530m. Syrah, 20 to 50 years old, South-West facing at 540m. Other varieties at least 10 years old.

Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 5 shoots per cordon and double cordon de Royat, 6 shoots per cordon.

VINEYARD MANAGEMENT

No synthetic treatments, to ensure health of vines and soil. Certified Organic (Ecocert), BeeFriendly and HVE 3 (highest tier) sustainable viticulture. Suitable for Vegans.