

LE ROSÉ 2016



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TASTING NOTES

Appearance: Crystal-clear, pale rose pink.

Nose: Strawberries and citrus with hints of jasmine.

Palate: Expressive summer fruits. Fresh, full-bodied and fruity.

Finish: Crisp, elegant and long.

SERVING SUGGESTIONS

Ideally paired with seafood and shellfish but also a perfect accompaniment to lightly spiced dishes, summer salads or tender lamb.

Serve lightly chilled (14°C/57°F).

Ageing potential: 3 years.

SPECIFICATIONS

Varieties: Grenache Noir 67%, Syrah 18%, Cinsault 5%, Mourvèdre 5%, Rolle 5%

Alcohol: 13%

pH: 3.3

Total acidity: 3.8g/l (as sulphuric); 5.8g/l (as tartaric).

Residual sugar: 2.7g/l, still wine.

Closure: Screwcap to protect freshness and purity of fruit for up to 3 years.

VINEYARD NOTES

Vines: Grenache Noirs, over 60 years old, North-West facing at 530m.

Syrah, 40 years old, South-West facing at 540m, other varieties 5-12 years old.

Soils: argilo-limoneux (clay and limestone) soils, very stony.

Pruning method: double cordon de Royat with 6 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil.