



## COTES DU RHONE ROSÉ

### FLOOR TYPE

The plots are located on hillsides, on a clayey-limestone soil with small pebbles on the city of Roquemaure.

### ENCAPPING

Grenache 50% - Syrah 25% - Cinsault 25%

### VINIFICATION AND MATURING

Hand-picked only, with very strict sorting.  
It's a direct pressing rosé, when the harvest is received after destemming, it goes through the press at a fairly high speed.  
Fermentation takes place at low temperature, 14°C maximum in a thermo-regulated stainless-steel vat.

### TYPICITY

They are mineral wines and said to be “easy to drink”.  
Very thirst-quenching.  
Together with the Grenache and Cinsault grapes, they are soft and supple rosés.  
They are appreciated as an aperitif or with grilled meats.

*Brilliant pale salmon color with pink tints.*

*Nose, strawberry notes, mint leaf.*

*On the palate, light in the mouth, fresh balance, strawberry aromas.*

Untreated wine to be drunk chilled.

Do not leave more than 48 hours at less than 10°C under risk of tartaric deposit.

Keep between 1 and 2 years.

