

IGP D'OC

Rosé

Grape Varieties: 100% Cinsault

Elaboration: Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxydation and uncontrolled color transfer.

Direct press, separation of the last pressed juices.

Clarification, settling of the lees during 8 days

Cold fermentation.

Aged for 2 months on fine lees

Aged in vats.

Notes de dégustation: Light Tourmaline pink. On the nose, complex red fruits aromas such as blackcurrant and raspberry notes. Full bodied on the palate, with white flowers and cherries flavors.

Available in fruity or oak versions, dry ou semi-dry