

ROSE CUVÉE PRESTIGE

VIN DE FRANCE



A good «cuvée» is always a subtle blend of wines from different origins, made from several grapes. Through this very high quality «Cuvée Prestige», our aim is to show our old family know-how in this art of blending.

GRAPE VARIETY

Grenache, Carignan, Cinsault.

This Cuvée Prestige is a top quality French Wine which blends the qualities of 3 grape varieties:

- Grenache brings richness, roundness and a fruity taste.
- Carignan coming from old vines, it gives to the final blend red berries flavours and a round taste.
- Cinsault is quite flavourful and brings aromas to the blend.

40 year-old vines pruned using the "Gobelet" and "Guyot" methods.

The average yield is low : 80 hectolitres per hectare.

SOIL

Mostly acidic soils with shingles in the valleys.

VINIFICATION

The grapes were picked by hand or machines and destemmed in order to avoid vegetal taste. Alcoholic fermentation was conducted at low temperatures in order to extract aromas. Particular attention was paid to prevent the wine from oxidation, and also to keep the natural carbonic gas of the fermentation ("on the lies" ageing) in order to keep and emphasize the natural freshness of the wine.

TASTING NOTES

This rose wine shows a beautiful deep pink colour.

Powerful flavours of ripe fruits and dried flowers. Much freshness in mouth and balanced finale.

FOOD & WINE

Serve at 8°C as an aperitif and with salads, grilled dishes, pizzas and stuffed peppers.