



Le Rosé

AOC VACQUEYRAS Rosé

Soils: Limestone, clay and sand.

Grapes varieties: Grenache 70%, Cinsault 30%

Age of the vines: 35 years

Yield: 36 hl / ha

Vinification: Harvest by hands with sorting grapes. Blend of “direct pressing” and “saignée (bleeding method)”. Fermentation at a monitored temperature of 20 °C. Ageing on fine lees during 6 months.

Tasting advices: must be drunk the year after the harvest, for aperitif, summer meals (bbq, salads...) or oriental cooking.