



Le Grain rosé

DOMAINE LA  
MONARDIÈRE

## Simple, Fruity, Light



### Informations :

Appellation :	IGP Vacluse
Viticulture :	Certified « Organic Agroculture »
Soils :	Sandy loam from Ouvèze riverside.
Grape varieties :	70% Grenache, 30% Carignan
Average production:	5.000 bottles

### Vinification :

The manual harvest is followed by a direct pressing and a fermentation with indigenous yeasts under controlled temperature. Focus is made on the expression of the grape, its freshness, the very essence of the fruit.

Ageing in tank during 6 months of a production of 5.000 bottles available in spring time.

### Tasting advices suggestion :

Light to salmon pink colour, fine and floral nose with white fresh fruitaromas. Greedy and fruity on the palate with a lovely tense attack.

Summer rosé, easy to drink and share!

