



LA ROSÉE

IGP VAUCLUSE ROSÉ 2023

GRAPES

50% Cinsault - 30% Grenache - 20% Syrah

WINEMAKING

Vatting: completely destemmed, direct pressing, then cold settling for 12 to 24 hours. Alcoholic fermentation for 20 to 30 days, at low temperature, between 15 and 20°C. Aging: in stainless steel vats.

TERROIR

Climate: Mediterranean
Soil type: clay-loam

AGE OF VINES

15 to 30 years old

ALCOHOL

13%

CULTURAL PRACTICE

Cultivation: sustainable, HVE 3
Vineyard management method: on Royat cordon, regular disbudding and topping
Yield: 40hl/ha

TASTING COMMENTS

Colour: pale pink-orange with hints of copper
Nose: fleshy fruit aromas of pear with a hint of minerality.
Palate: excellent balance with sweetness and freshness; very long-lasting strawberry aromas;

TASTING ADVICE

Serving: between 12 and 15°C
Food and wine pairings: to be enjoyed as an aperitif, it goes very well with roasted meats and grilled meats
Aging potential: to drink now or wait 1 to 2 years