



CHÂTEAU  
LA NÉGLY

CHATEAU LA NEGLY

AOP LANGUEDOC Rosé  
*L'Écume*



**TERROIR :**

Silty, sandy soil from the Miocene period, sea facing.

**GRAPE VARIETIES :**

Syrah  
Grenache  
Mourvèdre

**VINIFICATION :**

This rosé is obtained from direct pressing.  
Cold clarifying, alcoholic fermentation under controlled temperatures.

**AGEING :**

Aged in vats on fine lees for 3 months.

**TASTING :**

A beautiful rose petal robe reinforced with exotic notes.  
On the mouth it is round with a fresh attack.

This rosé will be an excellent companion to your aperitifs  
and summer barbecues.

To be drunk within the year.

To be served between 8° and 10°C.

