



CHÂTEAU
LA NÉGLY

CHATEAU LA NEGLY

AOP Languedoc Rosé

La Natice



TERROIR :

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

GRAPE VARIETIES :

Grenache Gris
Syrah
Mourvèdre

VINIFICATION :

This is a rosé de saignée (literally "bled off"), cold settling and alcoholic fermentation at controlled temperatures.

AGEING :

Aged on fine lees for 6 months.

TASTING :

A clear and shiny robe of a pretty pastel pink.
An intense complex nose marrying perfumes of redcurrant, strawberry, banana and acidulous notes.
The palate is round, elegant, balanced and delicate, where we rediscover the aromas on the nose.

This is a gastronomic rosé, structured and powerful, ideal for summer meals.

The ideal companion to a zarzuela (fish/shellfish casserole).

To be drunk within two years.

Serve between 8° and 10°C.

