



Domaine
LA NÉGLY

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IGP Pays d'oc Rose

Les Terrasses de la Négly



TERROIR :

Sandy loam soil.

VARIETAL COMPOSITION :

Syrah
Merlot
Grenache Gris
Cot
Cabernet
Sauvignon Gris

VINIFICATION :

Direct pressing, cold settling, fermentation at a controlled temperature at 15°C.

MATURATION :

Ageing on the fine lees between 4 and 6 months.

TASTING NOTES :

A beautiful robe of shiny pink, a deliciously fruity nose, pure and fresh, les Terrasses will seduce you with its refreshing and stimulating vitality. Nice roundness on the palate with light acidity reminds English candy flavor and the fruitiness returns for the finish.

Ideal with a plate of cold meats, raw vegetables, a barbecue or a delicious pizza.

To be drunk within the year.

Serve between 8° and 10°C.

