

**TERROIR:**

Silty sandy soil

MAIN GRAPES:

Grenache Gris
Syrah
Merlot

WINEMAKING:

The vinification is obtained from a direct pressing with selection of juices. Cold settling with a thermo-regulated alcoholic fermentation.

AGEING:

In stainless steel vats on fine lees for 4 months.

TASTING:

Rosé with a pale color whose aromatic palette is a perfect awakening of the senses. The mouth is both delicate and fresh and perfectly balanced. The nose is intense and complex with notes of citrus and grapefruit.

FOOD AND WINE PAIRING:

This rosé is the perfect companion to a seafood platter.

To serve between 8° and 10°.

To drink in the year.

