

I.G.P : Rosé

Variety: Grenache, Syrah,
Cinsault, Carignan

Planting : 20 to 40 years

Yield : 70 hl/ha

Pruning : Cordon

Altitude : 30 to 50 m

Aspect : South

Soil : Limestone clay

District : Pujault

Vinification : 6-hour cold film
maceration, direct pressing, flotation
pumps, low temperature fermentation,
racking, tangential filtration

Ageing: in tank during 3 to 6 months

Tasting: Rosé with a pink candy robe, a
very aromatic nose with notes of red
berries, on the palate, the same aromatic
intensity is found with good balance and
good length.

Serving : 8 to 10°C

Storage : 2 to 4 years

Accompaniments : Salad varied, light
meals, grill, provençal or asian cuisine,
aperitif

Syrah can be used to obtain red wines with a good degree of alcohol and moderate acidity that can age for many years thanks to their prominent tannin. Grenache Noir's potential for accumulating sugar is high but its color declines quickly when yields are higher. Carignan has a high potential for acidity, and average potential for sugar content and color, especially when harvested in high yield. Wines made from Cinsault are at their most seductive when young. They are lively and full-bodied on the palate. When blended with Grenache, the strength of Cinsault's alcohol is tempered.

