

Cuvée PERLE DE ROSÉE *IGP PAYS D'OC*



Grape variety: A single variety wine 100% Syrah.

Vinification: The Syrah is harvested researching a precise balance between sugar content and acidity. The must, stemmed from the direct pressing, follows a classical vinification in tank under controlled temperature.

Colour: It's very lightly tinted with some bluish glints, it distinguishes this kind of wine and give him his name.

Nose: With his good intensity, the bouquet reveals floral notes, fruits with white flesh and fresh red fruits like raspberry.

Palate: Freshness and fruity make up the balance of this pale rose wine.revealing aromas of fresh red fruits and white flowers.

Matching of food and wine: This PERLE DE ROSEE can be enjoyed for the aperitif like it can be served with melon based-starters, as well as the grilled or cooked meats, fishes-based meals and fresh cheeses.

Keeping period: To consume during the year to appreciate all his gustative and aromatic qualities.

Best served chilled at: 7-9°