





HAUT DE SENAUX SYRAH ROSE

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APPELLATION: IGP Pays d'Oc Rosé

GRAPE VARIETY: Syrah

TERROIR: Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.



VINIFICATION AND AGEING:

Plot selection of the grapes on the receiving platform, cold pre-fermentary maceration in draining vats. Juices are run off (bleeding), refrigeration, alcoholic fermentation in concrete vats at low temperature. Filtration and preparation of the wine prior to bottling on the estate.



DEGUSTATION:

COLOR: Pink grapefruit with bright highlights.

NOSE: Explosive with citrus and pomegranate aromas.

MOUTH: Lovely fresh attack, opening out on a round elegant mouthfeel dominated by red berries and citrus.



MATCHING WINE & FOOD :

This wine will perfectly accompany your salads, stuffed vegetable and mediterranean dishes.



OENOLOGIST'S ADVICE:

This wine is bottled with screw caps to keep all its aromatic potential and freshness.