



HAUTS DE SENAUX PINOT ROSE



APPELLATION : IGP Pays d'OC Rosé



GRAPE VARIETY : Pinot noir



TERROIR : Vineyards planted on clay-gravel soils.



VINIFICATION AND AGEING : Night mechanical harvest with immediate separation of juices and berries. Pneumatic pressing at low pressure then alcoholic fermentation in concrete vats regulated temperature.



TASTING :

COLOUR : Beautiful salmon pink colour with silver highlights.

NOSE : Intense fruity bouquet of small crushed strawberries that reveal delicate vanilla scents.

PALATE : Fresh and thirst-quenching attack, the mouth reveals a delicate wine on fresh fruit notes. The intense finish confirms all the refreshing features of this wine.



PAIRINGS :

This wine is at it's best when served with grilled fish, summer salad.



OENOLOGIST'S TIP : This cooler-than-usual vintage give the pinot grape a more typical character.

Serving temperature: 10°