



HAUTS DE SENAUX SYRAH ROSE



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.



TASTING :

COLOUR : Pink grapefruit with bright highlights.

NOSE : Explosive with citrus and pomegranate aromas.

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



PAIRINGS :

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



OENOLOGIST'S TIP : Store in a cool, dark place to preserve all the qualities of this wine.
Serve chilled 10°C