



SEPTENTIA ROSE



APPELLATION : AOP Languedoc



GRAPE VARIETY : Syrah, Grenache noir



TERROIR : Limestone clay soil, more or less stony.



VINIFICATION AND AGEING : The organically grown grapes are vinified at the Quarante estate, a site dedicated to organic winemaking. The freshly harvested grapes, picked at night, are gently pressed to select the first free-run juice. The lees in the must are removed, and then alcoholic fermentation takes place over approximately ten days at a low temperature in temperature-controlled stainless steel vats. The wine is then filtered and prepared for bottling at the estate.



TASTING :

COLOUR : Peach color with lychee highlights

NOSE : Notes of strawberry and raspberry emerge.

PALATE : The palate is luscious with intense aromas of red fruits.



PAIRINGS : Enjoy as an aperitif, or as an accompaniment to grilled meats and summer salads.



OENOLOGIST'S TIP : Serve chilled between 10 and 12°C. Our members' commitment to organic farming is a strong sign of their dedication to environmental protection.

