



SIMPLEMENT ROSE



APPELLATION : IGP Pays d'Oc



GRAPE VARIETY : Grenache, Syrah



TERROIR : Light-textured soils, sandy loam to sandy clay, with few stones and relatively deep



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 : Lychee pink dress

NOSE : It gives off notes of tangy red berries.

PALATE : Fresh and thirst-quenching, it expresses itself through aromas of fresh fruit. The sweetness seduces our taste buds on the persistent and harmonious finish.



PAIRINGS : Enjoy as an aperitif or with salads, charcuterie, or grilled fish.



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.

