



# **VILLEMARIN ROSE**

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APPELLATION: IGP Côtes de Thau Rosé

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GRAPE VARIETY: Carignan Noir, Grenache noir, Syrah

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



#### **VINIFICATION AND AGEING:**

Grapes are harvested at night to keep the freshness of aromas. Destemming and moderate pressing. Alcoholic fermentation of the free-run wines at low temperature. Traditional ageing in vat. Filtration and preparation of the vines prior to bottling on the estate.



#### **TASTING:**

COLOR: Pale pink with dark purple highlights.

NOSE: fresh exhales lovely red berries aromas.

MOUTH: balance dominates on freshness revealing lovely amylic notes on

the finish.



### MATCHING WINE & FOOD :

This wine will be ideal with fresh starters, meat or grilled fish.



## **OENOLOGIST'S DEVICE:**

To guarantee its color and freshness, protect this wine from light.