



VILLEMARIN ROSE



APPELLATION : IGP Pays de Thau Rosé



GRAPE VARIETY : Cinsault, Merlot, 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 and quick to avoid colour extraction. 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 :

COLOUR : Pale pink with dark purple highlights, lychee.

NOSE : Fresh exhales lovely red berries aromas.

PALATE : A good balance of fresh fruit with notes of small red fruit on the finish. Beautiful balance for this gourmet wine.



PAIRINGS : Will go perfectly with tapas, grilled fish and meat with summer vegetables.



OENOLOGIST'S TIP : To guarantee its color and freshness, protect this wine from light.
Serve chilled 10-12°C.