



Alain JAUME - - 2022

Terroir

Vineyard on hill side and plateau
Sandy and clay soil with pebbles.

Varietal blend

60% Grenache noir

30% Syrah

10% Mourvèdre

Method of vinification

Stainless steel tank.

Bled rosé, 100% destemming, cold maceration during 24h., no malolactic, fermentation at 18°C.

Tasting note

This tavel is a bled rosé with ruby color, complexe and elegant, notes of crushed strawberries and rose petals

To drink by

Between 1 and 5 years.

Serve at a temperature 8°C.

To drink with

Roasted and/or spicy Turkey, sushi, seafood and grilled fish, asian food

www.vignobles-alain-jaume.com