Côtes du Rhône - Rosé - 2022

Vieilles Vignes





Terroir

Varied soils, mostly from clay-limestone alluvial terraces.



Grape varieties

Grenache noir, Syrah, Mourvèdre



Vinification and ageing

Rosé from "bleeding" and direct pressing, vinified in stainless steel tanks at low temperature. Early bottling, 5 months after harvest.



Tasting

Pale salmon-pink, limpid and brilliant. The nose is fruity and spicy, reminiscent of wild strawberries, raspberries and fine Provencal spices. The palate is full-bodied, balanced and fruity, with a fresh, long finish. A magnificent rosé of finesse.



Serving suggestions

Ideal between 6 months and 2 years to enjoy its full freshness.

Contains sulfites

