



Grenache rosé

VIN DE PAYS D'OC

4 hectares of vines located in Fournès and St Hilaire D'Ozilhan,
southern Rhône Valley

Grape varieties : 100 % grenache.



Terroir : fine sand soil, sediments from the Gardon river and the Pliocene period (- 6 million years). This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process.

The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.

Vine growing : the vines are planted with a density of 4000 per hectare. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging and leaf-thinning.



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by pneumatic pressing to have a better and more homogenous press. The lees are filtered and incorporated in the juice, strongly increasing the complexity of the wine. This also gives a bit more roundness to the wine. The vinification is done at low temperature.



Annual production : 30 000 bottles.

Tasting : a pale rosé with a color of rose petals with some pleasant glints. Nose of white flesh fruit which continues in the mouth feel ; this rosé will reveal white peach, some cherry flavors and has a nice soft roundness with a low tannin level.



Keeping potential : maximum 3 years.

Food match : aperitif , with a mixed salad.

Packaging sizes : bottles of 37.5cl on request, 75cl, various sizes of BiB.

