

LE ROSÉ 2015



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TASTING NOTES

Appearance: Crystal-clear, pale rose pink.

Nose: Strawberries and citrus with hints of jasmine and passion fruit.

Palate: Expressive summer fruits. Fresh, full-bodied and fruity .

Finish: Crisp, elegant and long.

SERVING SUGGESTIONS

Ideally paired with seafood and shellfish but also a perfect accompaniment to lightly spiced dishes, summer salads or tender lamb.

Serve lightly chilled (14°C/57°F).

Ageing potential: 3 years.

SPECIFICATIONS

Varieties: Grenache Noir 65%, Syrah 30%, Cinsault 5%

Alcohol: 13.5%

pH: 3.5

Total acidity: 3.4g/l (as sulphuric); 5.2g/l (as tartaric).

Residual sugar: 1.2g/l, still wine.

Closure: Screwcap to protect freshness and purity of fruit for up to 3 years.

VINEYARD NOTES

Vines: Grenache Noirs, over 50 years old, North-West facing at 530m.

Syrah, 30 years old, South-West facing at 540m.

Soils: argilo-limoneux (clay and limestone) soils, very stony.

Pruning method: double cordon de Royat with 6 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of vine and soil.