

FERMENCE

ROSÉ



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen free

- Vegan product
- No sulfites



GRAPE VARIETY

100% Syrah

TERROIR

Soil

Clay - Limestone

Climat

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

Between 6° and 8° Celsius

CONSERVATION

After opening, keep cool (2°-8°C)
and consume within 5 days

AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml

TASTING NOTE

This drink sports a pale pink dress with salmon-pink reflections. The nose reveals aromas of red fruits, notably gooseberry and raspberry, accompanied by touches of exotic fruits and citrus. On the palate, it presents an excellent balance and a pleasant freshness, thus offering a refreshing and pleasant tasting.

VINIFICATION

The night harvest helps to preserve the freshness of the grapes. After destemming and fulling, the grapes are macerated in cold (3°C) for 12 hours to extract aromas and maintain a clear rosy hue. The must ferments with our natural yeast starter, composed of indigenous yeasts and lactic bacteria. After filtration, the wine is pasteurized and bottled, thus offering a surprising and refreshing tasting.