BASIC INSTINCT

SANS SULFITES - NO SULFITES

ROSÉ







Allergen Free

- Vegan product
- Natural wine method
 No sulfites



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



GRAPE VARIETY

Assemblage de Cinsault (85%) et Syrah (15%)

TERROIR

Origin

IGP Pays D'Hérault Coteau de Bessilles

Soil

Limestone

Climate

Mediterranean with coastal influence

ALC.

12.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Constant, between 6° and 12° Celsius

STORAGE

2 years

RESIDUAL SUGARS

ug/L

BOTTLE SIZE

75 cl

TASTING NOTE

Raspberry pink colour. Intense notes of wild strawberries, raspberries and blackberries. Well balanced on the palate with a greedy and fresh finish.

VINIFCATION

Harvest at night to take advantage of the lower night-time temperatures and preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the lees in concrete tanks until bottling. No fining agents or sulphites are used.

ents of sulphites are used.