

Rosée

Dew
AOC Valençay

Grape varieties : Gamay, Malbec, Pinot Noir, Cabernet Franc, Pineau d'Aunis

Winemaking method : Cold pre-fermentation maceration, fermentation conduct through temperature control process.

Aging : 2 to 4 months left on its lees inside a stainless steel tank

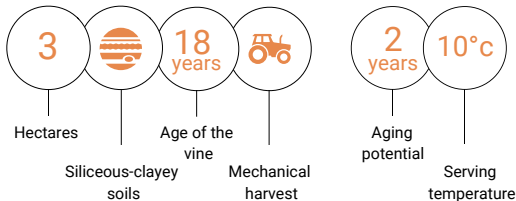


DESCRIPTION

Rosée is before anything else the mysterious encounter between five grape varieties which grow on soils rich in flint. This vintage dominates with the morning freshness of mornings, the calmness of the first ray of sunshine, and the lightness of the delicate dew.



PARTICULARITIES AND ADVICE



WINE TASTING

- Pale salmon pink hue with faint hints of "onion skin"
- Unique complex flavors
- The attack is fresh and subtle expressing a bouquet with citrus fruits aromas, red berries and spices (mint,pepper)
- The finish is fresh and lingering



PAIRING

This summer wine will nicely match with a charcuterie board, cold buffet, fishes, spicy poultry and marinated or grilled white meat.

Notes :

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