LA VENDÉMIAIRE



LES GARRIGUES ROSÉ

TERROIR

Knocking at the gates of the city of Narbonne, in the heart of our Mediterranean garrigues, caressed by the sun and the sea breeze, this cuvée coming from a subtle blend of Grenache Noir and Cinsault grapes, expresses the warmth of our hillsides.

GRAPE VARIETIES

Grenache Noir and Cinsault.

WINE MAKING

The grapes from parcels selected for this cuvée, are vinified using the long experience of our cellar master. Inert pressing under nitrogen guarantees the quality and the freshness of the juice. Low-temperature controlled fermentation and repeated stirring, bring out the red fruits of this rosé.

TASTING

Pale with bluish glints, the bouquet of this rosé offers delicate aromas of peony flowers. You will be very pleasantly surprised by the finesse and the roundness of the Grenache Noir. The red fruit flavours brought by the Cinsault complete the aromatic taste of this wine.

SERVING ADVICE

To appreciate the freshness and finesse of this wine, it should be drunk young at about 12°C.

ACCOMPANIMENT

This cuvée will perfectly accompany your meals amongst friends around white meats, salads, grilled fish or simply with an appetiser.

