

Côtes du Rhône Rosé



Denomination : Côtes du Rhône Rosé
Vintage : 2005
Content : 50 cl, 75 cl

Composition : Grenache, Cinsault
Soil : Clay-limestone, clay-silty
Vineyard : Old vines, goblet pruning, grass coverage, no use of pesticides, green harvest if necessary
Yield : Limited at 60 hectolitres/hectare
Harvest: By hand, sorting on the vineyard

Organoleptic properties :

Colour : Salmon pink
Nose : Intensive, well-constituted, fruity, roasted, finish red fruits
Palate : Fat, pleasant, goes down smoothly, harmonious

Our service advices :

- Service temperature : between 8 and 12°C
- Drinking perfectly now
- Cellaring : 2-3 years
- Excellent as Aperitif
- Food and wine pairing: To taste to summer cooking : mixed salad, mediterranean cooking, grilled beef and lamb...

Vinification : under daily temperature control and measure of density

Destemming and crushing

Pressing

Must settling during 36h

Yeasting and fermentation between 10 to 15 days at 18 °C

Two pumping-overs during fermentation

Racking

Earth filtration by oenologist within winter

Sterile filtration

Bottling at spring