

Syrah Rosé



Denomination : Vin de Pays Rosé Coteaux de Cèze
Vintage : 2006
Content : 75 cl

Composition : 100% Syrah
Soil : Clay-limestone, clay-silty
Vineyard : Young vines, Royat cordon pruning, trellising on 3 tying-up wires, grass coverage, no use of pesticides, green harvest if necessary
Yield : Limited at 60 hectolitres/hectare
Harvest: Mechanical harvest because of the perfect sanitary state of the crop

Organoleptic properties :

Colour : Intensive raspberry red
Nose : Delicate bouquet of red fruits
Palate : Fresh and light, well-constituted, flavour of citrus fruits, fruity finish

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 with 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