

# Vin de Pays Rosé



**Denomination :** Vin de Pays Rosé  
**Vintage :** 2006  
**Content :** 5l, 10l

**Composition:** Cinsault, Carignan, Grenache  
**Soil :** Clay-limestone, clay-silty  
**Vineyard :** Young vines, Royat cordon pruning, grass coverage, no use of pesticides  
**Yield :** Limited at 60 hectolitres/hectare  
**Harvest:** Partly by hand

## Organoleptic properties :

**Colour :** Tender pink  
**Nose :** Light fruity flavour (quince)  
**Palate :** Light, refreshing by pleasant acidity

## 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

Direct pressing after maceration during 2h in the press at 16°C

Must settling between 24 and 36h

Yeasting and alcoholic fermentation for 10 days

Blocking of the malolactic fermentation

Two pumping-overs during fermentation

Three rackings

Earth filtration by oenologist within winter

Sterile filtration and bag-in-box filling according to demand