



ROSÉ VIN DE PAYS DES CÔTES DE THONGUE



The combination of mourvèdre, grenache and cabernet sauvignon gives fruit, freshness and a beautiful pale pink colour. Ideal served before or during dinner with friends.

WINE MAKING

Low-temperature fermentation in a stainless steel barrel.

GEOLOGY

Gravelly clay soil from the Pliocene era.

TASTING

Visual : blush colour.

Smell : exudes the scents of squashed strawberries and raspberries on the nose.

Taste : slightly acidic tang with a wonderful balance.

FOOD PAIRING

This is a wine for summer, barbecues, grilled dishes with friends as well as exotic cuisine.

SERVE AT

8-10 °C.