



Vin du Papé

VIN DE FRANCE ROSÉ



GRAPE COMPOSITION

50% Grenache, 40% Syrah, 10% Cinsault

EXPOSITION

North facing



SOIL COMPOSITION

Light clay

VINE AGE

15 years old

DENSITY

5000 vines per HA

HARVEST TYPE

Hand Picked



VINIFICATION

Stainless tanks

AGING

7 months

DESTEMMED OR NOT

100% destemmed. Direct Pressing

FERMENTATION

10 days fermentation and maceration

YEAST

Natural

RESIDUAL SUGAR

Less than 2 grams per litre

ALCOHOL PERCENTAGE

13%



TASTING NOTES

Citrus and hints of strawberry and raspberry.



FOOD PAIRING

The perfect aperitif with an antipasta plate, barbecued meats and salads, a roast chicken and backed spring vegetables.

CELLARING

Drink it now, very cold !

