



A utan

ROSÉ 2018 AOP VENTOUX



Awards



Silver Medal : Concours des Vins AOC Ventoux 2019

Terroir

South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.

Grape Varieties

60% Grenache, 40% Cinsault

13% vol.

Vinification

The grapes are harvested very early in the morning to conserve the freshness of the aroma. The grape harvest is totally destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid oxidation of the juices. A 48-hour cold clarification is performed, then the juices are fermented at a low temperature (13-15°C) for 2 to 3 weeks in temperature-controlled stainless-steel vats. Once the alcoholic fermentation is completed the wines are racked and aged on fine lees in stainless steel vats.

Robe

Pale pink: lychee

Nose

The nose is elegant and with fruity amylic notes (English candy)

Palate

Harmonious on the palate with great aromatic finesse, the notes of red fruits come in with a certain liveliness on the finish.

Food and Wine Pairing

Tapenade, bouillabaisse, aubergines and tomato au gratin, ratatouille, stuffed baked tomatoes, grilled red mullet, choice of charcuterie.

Tasting Temperature

8°C

Storage

Approximately 1 year

Technical datas

Europe palet 600 bottles
GTIN : 3760182843044
L.VS182340