



Tramontane

ROSÉ 2020 IGP MÉDITERRANÉE



Awards



GOLD medal Vinalies Nationales 2021

Terroir

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

Grape Varieties

64% Caladoc, 18% Syrah, 18% Vermentino

13,5% vol.

Vinification

The grapes are harvested very early in the morning, to conserve the freshness of the aroma. The harvest is totally destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid any juice oxidation. After a 48-hour cold clarification, the juices are fermented at a low temperature (16-17°C) for 2 to 3 weeks in temperature-controlled stainless-steel vats. The wine is aged on fine lees for a period of 5 months.

Robe

Lychee skin

Nose

Notes of pomelos and passion fruit.

Palate

The palate begins with a full-bodied richness, heightened by notes of citrus (grapefruit). The freshness completes the well-balanced whole.

Food and Wine Pairing

Grilled vegetables (aubergines, bell peppers...), Provençal stuffed vegetables...

Tasting Temperature

8°C

Storage

Approximately 1 or 2 years

Technical datas

Europe palet 480 bottles

L.PS202415

GTIN : 3 760 182 84 3938