

Vin de Pays Vaucluse Rosé – Cuvée Marie



SOILS

Clay and limestone

GRAPE VARIETIES

Syrah, Grenache

WINEMAKING

The Grenache rosé juice is “bled” from a vat of crushed red grapes which has undergone a light pre-fermentation maceration at 12°C. The Syrah rosé juice is produced by a direct pressing of the red grapes. The rest of the vinification follows the same process as the white wine.

TASTING NOTE

Pale coral pink, this refreshing wine has a bright nose, with notes of pink grapefruit, wild strawberries, pink peppercorns and raspberry coulis. Exuberant on the palate, its acidity is balanced with generous fruit. A thirst quenching finish with a touch of lemon.

FOOD AND WINE PAIRING

The quintessential summer wine, ideal as an aperitif or with tapas or antipasti.

CELLARING

Drink now and within 2 years.

SERVING

Serve between 10 to 12°C.

AWARDS

2020 : Silver medal at National competition of IGP 2021

