

The rosé wine cuvée Plaisir d'un jour

Appellation : VIN DE FRANCE

Blend :

50% Grenache, 50 % Mourvèdre

Yields : 40 hl/ha

Annual production : 1000 bottles.

Vinification :

Harvested mechanically, the rosé is made by bleeding and vinified in stainless steel vats thermo-regulated at low temperature 15°C.

Alcohol content : 12,50 %

Tasting (Sommelier Pierre Fernandez 03/05/2024) :

A limpid and brilliant salmon pink color with reflections of copper leaf. The nose is rather discreet and elegant, releasing delicate floral notes (rose, violet, dried flowers), scents of red fruits (cherries, redcurrants, wild raspberries). On the palate, the attack is frank and nervous and reveals a beautiful acidity and a refreshing mouthfeel, while the mid-palate softens for a rather supple finish which gives this wine a singular elegance.

Overall : This rosé wine will not only be the companion of your summer aperitifs, thanks to a rather surprising elegance and suppleness for a wine of this category. It will be the perfect companion for your planchas and summer grills (Provençal-style grilled octopus, mussel brasucade, squid with escabèche), but also fish carpaccio or salmon with pink berries.

Food and wine pairing : 12-13°C

Aging potential : 2 years

