

Côtes-du-Rhône

Tradition Rosé – Pouch 3L

In a context of strong environmental trends, we are offering a new generation of the BIB® high-end version, with less packaging and therefore more ecological.



Blend

This wine is a Grenache, Shiraz and Cinsault blend.



Terroir

Different terroirs compose the Côtes du Rhône appellation : stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51 hl/ha.



Winemaking

Pressing, natural static cold settling. Alcoholic fermentation under controlled temperature (16°C). Stirring of the fine lees after fermentation. Aged in tank.



Tasting Notes

- Colour : pale and bright pink.
- Aroma : intense and elegant with strawberry and peach notes.
- Palate : fine and balanced. Notes of fresh fruits : raspberries and currant.



Food Pairing

Enjoy it with oriental food like a dried apricots tajine or with a simple melon.



Serving Temperature

8-10°C



Cellar potential

A ready to drink wine.

