

## Côtes-du-Rhône

### *Tradition – Rosé*



#### **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.