

## Vin de France

# Magnum Effet Mer – Rosé



### Blend

A smart blend of Grenache and Merlot.



### Terroir

The vines grow on limestone and clay parcels.



### Winemaking

The grapes are harvested early in the morning to avoid the maceration, and before complete maturity to obtain a light and fresh wine. The grapes are pressed, and fermented at low temperature which gives this wine its peculiar aromas.



### Tasting Notes

- Colour : very pale, blush.
- Aroma : mix of citrus fruits and white flowers, the wine is smoothness, elegant, subtle.
- Palate : round and soft attack, with citrus aromas. Sweetened finish. Pleasant and refreshing wine.



### Food Pairing

Enjoy it chilled during aperitif. Perfect match with tapas, a zucchini pie or a quinoa salad.



### Serving Temperature

6-8°C



### Cellar Potential

A ready to drink wine, perfect in summer !