



PAUL PAIRET

Rosé wine



Appellation:	Vin de France - 2021
Blend:	Syrah (33%) Cinsault (33%) Grenache (34%)
ABV.:	12,5 %
Soil/Vineyards:	Clay-limestone slopes, clay-loam soil 5000 vines per hectare. High trellising in Guyot and Royat pruning
Winemaking:	Mechanical harvesting at night to preserve the aromatic potential. Cooling after soft destemming and crushing. Gentle pressing. Temperature controlled fermentation. Aged on fine lees and limited addition of sulphites.
Colour:	Pale pink colour with salmon reflections.
Nose:	The nose develops elegant aromas of mandarins and lime.
Palate:	The attack is fresh and acidulous with notes of redcurrant. The mid-palate is ample and balanced. The finish is subtly lemony with a nice persistence and a gourmet sweetness.
Preservation:	Up to 2 years
Food pairing:	A real delight and recommended by Chef Paul Pairet to accompany your salads, summer meals, barbecues or his recipe Signature "Sashimi Steak Frites".



A wine collection created by Paul PAIRET – Cuvée Gourmet!

Paul Pairet, a famous French Chef, three Michelin stars since 2017 is in charge of the Ultra-Violet restaurant located in Shanghai. He is also a member of the jury of the French show Top Chef. Originally from Perpignan, the Chef has selected exceptional vineyards in the South of France. The "Gourmet Paul Pairet" vintages are made from scrupulously selected grapes and are blended by the Chef. His know-how reveals in itself all the elegance and power of the Languedoc wines.



Wines & Brands
+33 (0)6 07 71 20 36
contact@winesandbrands.com
95, rue du Rajol
34130 Mauguio
FRANCE

