




ROSE - MOURVEDRE PRESTIGE COLLECTION ORGANIC



Appellation:	IGP Pays d'OC 2021
Blend:	100% Mourvèdre.
ABV:	12,5 %
Soil:	Limestone and clay. The vineyards are situated between sea and mountains near the city of Béziers only 20 miles from the Mediterranean sea.
Average age of vines:	30 years.
Winemaking:	Hand harvest at late maturity and selected plots. The harvest is driven by a carpet, thus avoiding the alteration of the berries, then gently sorted and destemmed. The charging of the pneumatic presses by gravity and shielded from any oxygen, that preserves all the potential of the grape harvest. The stabulation of the musts between 5 and 10 days depending on the variety of the grapes, and settling in order to obtain clear juices. The alcoholic fermentation that lasts between 10 and 14 days with the control of the temperature. Then, age the lees in vats with stirring.
Color:	Shimmering pink.
Nose:	Intense aromas ranging from tangy berries to tropical fruit notes.
Palate:	It's vibrant and light on the palate with refreshing zesty notes.
Serving temperature:	Serve cold (8-10°) in summer and chilled (10-12°) the rest of the year.
Preservation:	3 years.
Food pairings:	It can be served as an aperitif. It is also ideal with summery salads like a classic tomato and mozzarella or seafood including shellfish and prawns.



French Bouledogue – An unique experience !



At once arrogant, stubborn, festive, elegant and cute, the French Bouledogue offers a wide collection of gourmet wines for a real pleasure !

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