

Signature Sommelier Rosé

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| <u>Appellation:</u> | IGP Cité de Carcassonne |
| <u>Blend:</u> | Malbec 40 %/Grenache Noir 40%/ Cabernet Franc 20 % |
| <u>ABV:</u> | 13,5 % |
| <u>Soil:</u> | This wine is made with grapes from our old vines on hillsides (60 years old) of Grenache Noir and other grape varieties from our plain near the Cité de Carcassonne. |
| <u>Average age of vines:</u> | 30 years. |
| <u>Winemaking:</u> | Direct pressing, cold soaking. Each grape ferments separately and they are only blended at the end. Ageing in concrete tanks on fine lees during six months. |
| <u>Color:</u> | Shimmering pink. |
| <u>Nose:</u> | Intense aromas ranging from tangy berries to tropical fruit notes. |
| <u>Palate:</u> | The mouth is delicate and refined, precise aromas, a controlled delicacy, a long and very pleasant finish. |
| <u>Serving temperature:</u> | Serve cold (8-10°) in summer and chilled (10-12°) the rest of the year. |
| <u>Preservation:</u> | 3 years. |
| <u>Food pairings:</u> | It can be served as aperitif. It is also ideal with summery salads like a classic tomato and mozzarella or seafood including shellfish and prawns. |



Signature Sommelier – An unique experience !

Our commitment to excellence led to the creation of the Signature Sommelier collection. A collection that highlights the best Sommeliers in the world and their know-how. This Prestige selection by Sommelier Fabrice Sommier is the result of a long-term partnership with our winery.