



# JAMES MARTIN

## Rosé wine



<b>Appellation:</b>	IGP Pays d'Oc – 2021.
<b>Blend:</b>	Cinsault (55%) – Grenache Gris (45%)
<b>ABV:</b>	12,5 %
<b>Soil:</b>	Located in the Fontfroide Valley, west of Narbonne city, with a sunny and windy Mediterranean climate. Ferruginous sand.
<b>Winemaking:</b>	For both grape varieties, a slight skin maceration is practiced as well as a cold settling. The fermentation, regulated at 18°C, lasts about twenty days.
<b>Color:</b>	A lovely pale pink color with grey highlights.
<b>Nose:</b>	Aromatic bouquet with fruity and floral aromas.
<b>Palate:</b>	Fresh and round palate enhanced by apricot and hawthorn flavours with tangy notes. Very elegant wine.
<b>Service:</b>	Best served between 7 and 12°C.
<b>Preservation:</b>	3 years.
<b>Food pairing:</b>	A real delight for your aperitif or to accompany your summer meals, barbecue, and all type of salads.
<b>Wine closure:</b>	Screwcap with Signature Chef Logo



### A premium wine collection created by Celebrity Chef **James MARTIN**

James Martin, British Chef, author and TV presenter is most famous for his collaboration with the BBC and ITV. Since 2017, he has presented a weekly cooking show «Saturday Morning with James Martin». His passion for food began during his trip to France with his father where he experienced the best food and wine in some wonderful French Chateaux. James started his chef training in France at the “Maison Troisgros” in Roanne, a 3-star restaurant. His cuisine is also inspired by his childhood memories in Yorkshire. For the renowned Chef, Food and Wine go hand in hand. James Martin runs a restaurant in Manchester specialising in contemporary cuisine and the acclaimed The Kitchen at Chewton Glen Hotel in Hampshire. Committed to the quality and freshness of his ingredients, his cooking has earned him a place in Harden’s Best Restaurants Guide 2019.



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

