



Douglass WILLIAMS

Rosé wine



Appellation:	IGP Cité de Carcassonne
Blend:	Syrah (10%) – Cabernet Franc (10%) – Grenache noir (80%)
ABV:	13% Alc.
Soil:	The grapes come from a 60-year-old plot of Grenache Noir planted on a hillside and 25-year-old plots for the other varieties.
Winemaking:	Direct pressing, cold static settling. Each varietal ferments separately in stainless steel vats before being blended during the ageing process. Ageing in stainless steel vats and on fine lees for 6 months.
Color:	Pale colour with a hint of grey on rim
Nose:	Delicate nose already showing a lot of sweetness, floral and small red fruits aromas, very refined.
Palate:	The palate is delicate and refined, with beautiful aromas, a mastered greediness and a long and very pleasant finish.
Preservation:	Up to 2 years.
Food pairing:	A real delight to accompany your salads, summer meals, barbecues.



A wine collection created by Chef Douglass Williams - Chef Douglass Williams spent decades mastering his craft in kitchens across the globe before being highlighted as Food and Wine Magazine's best new chefs of 2020, calling him a "master of texture."

Known for his generous hospitality, a smile and a spirit that light up the room, Douglass Williams is committed to making a difference in both the kitchen and the community.



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