

Gilles GOUJON

Rosé wine

<u>Appellation :</u>	AOP Corbières
<u>Blends :</u>	Cinsault- Grenache Gris – Syrah - carignan
<u>Alc. / Vol. :</u>	13,5 %
<u>Soil:</u>	Sandstone and limestone colluvium Vineyard certified HVE3
<u>Winemaking:</u>	Each grape variety undergoes a light skin maceration and cold settling.
<u>Colour:</u>	Light pink colour with coral hues.
<u>Nose:</u>	Raspberry and redcurrant aromas.
<u>Tasting:</u>	Fresh and round, with blackcurrant and forest fruit flavours. Notes of gunflint and spices.
<u>Préservation :</u>	Up to 3 years.
<u>Food pairing :</u>	A real delight, recommended by chef Gilles Goujon to pair with his signature recipe "Salade contemporaine de Tomates 'anciennes'" as a summer ice cream sundae.



Wine collection by Chef Gilles Goujon – Cuvée Gourmet

For Gilles Goujon, being a chef has always meant showing the way in the quest for excellence. In 1996, he was awarded the title of "One of the Best Craftsmen in France". First star in the Michelin Guide in 1997, second star in 2001, and supreme consecration in 2010 with the award of the third star and the title of Chef of the Year, after having been awarded five toques in the Gault et Millau the previous year. As with his dishes, the chef has selected exceptional vines. The 'Gourmet' cuvées are in fact made from grapes scrupulously chosen and elected by the Chef. His expertise reveals in itself all the elegance, power and subtlety of wines from the South of France.