

Michel SARRAN

Rosé Wine

Appellation : IGP Pays d'OC

Blends : Cinsault – Grenache gris

Alc. / Vol. : 13,5%

Soil : The vines are planted in soil made up of Villafranchian rolled pebbles, which allow the heat from the sun to be better stored during the day and released at night. These pebbles also allow rainwater to seep down to the water table, which supplies the vines during the dry season.

Winemaking: For both grape varieties, a light maceration on the skins and a cold settling are carried out. Fermentation, regulated at 18°C, lasts around twenty days.
Vineyard certified HVE3

Colour: Pale pink.

Nose: Intense and delicious nose. Vibrant with its floral notes and fruity finish.

Tasting: Fresh and round on the palate, followed by apricot and rosehip berry flavours.

Preservation: Up to 3 years

Food pairing: It's a faithful companion to your aperitifs, but also goes well with salads, shellfish, fish or the more refined dishes created by Chef Michel Sarran. Signature Chef recipe: Tartine of Bayonne Ham and melon, balsam reduction.



Wine Collection Chef Michel Sarran - Cuvée Gourmet

His legendary bonhomie, his smile full of kindness and his Michelin-starred career have made Chef Michel Sarran a key figure in French gastronomy. Well-known to the general public thanks to his role as a judge on Top Chef, this artist Chef is an emblematic representative of the Occitanie region.

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 refinement of wines from the South of France.