

# Avenue de la Mer

## N°2 Rosé wine



**Appellation :** IGP Pays d'OC

**Blend :** 100% Grenache gris

**ABV. :** 13%

**Soil :** The vines are planted on gently slope, well-drained hillsides on northern part of the Corbières region near Narbonne. The soils are composed of pebbles consisted of silica, limestone, flint and sandstone in order to deal with the increasingly hot vintages, the vineyards are not ploughed to encourage the growth of vegetation in the soil. The climate in this region is warm, dry, windy and sunny.

**Winemaking :** The harvests are carried out by hand. In the cellars, the winemaker prefers short maceration periods to ensure a delicate style of wine. Skin maceration, then cold must settling and fermentation at liquid phase for a period of three weeks at a temperature of 17°C.

**Color :** Very pale color with a hint of grey

**Nose :** Its nose is floral, delicate and complex, with fruity aromas of strawberry, slightly spicy

**Palate :** Long on the palate with red fruits flavors

**Serving temperature :** Best served between 9°C and 12°C

**Preservation :** 2 years.

**Food pairing :** Ideal for your aperitifs, salads, barbecues and summer meals.



6 different wines are available in the Sea Avenue wine collection