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JUSTINE PILUSO



Rosé wine

Appellation:	AOP Corbières	
<u>Blend:</u>	Cinsault / Syrah / Grenache	
<u>ABV:</u>	13 %	
<u>Soil:</u>	Ferruginous sandstone of Cretaceous.	2 ar
Winemaking:	Light skin maceration for each variatal. Then cold must settling and 3 week fermentation.	aft -
<u>Color:</u>	Pale pink color wiht coral reflection.	
<u>Nose:</u>	Raspberry and redcurrant aromas.	
<u>Palate:</u>	Round and fresh with blackcurrent and forest fruits aromas. Lightly spiced wiht mineral notes.	
<u>Service :</u>	Best served between 10°C and 12ºC.	JUSTINE PILUSO Rosé
Preservation :	Up to 3 years	
Food pairing:	This delicious wine is recommended by chef Justine Piluso, for example for aperitifs, tapas or light salads.	

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A wine collection created by Justine PILUSO – French Gourmet wine !

Justine Piluso is a unique French chef and culinary hostess. Raised in a multicultural environment, she pursued her studies in Paris, then gained varied experience in renowned establishments in France and abroad. After studying at the Insitut Paul Bocuse, Justine cut her teeth in renowned kitchens such as Le Boeuf sur le Toit (Paris), La Mirande (Avignon), Paul Bocuse (Shanghai). Driven by their own values and encouraged by her husband, in 2016 they created the restaurant Le Cappiello, Paris XVème, which, by 2017, had risen to the top of TripAdvisor Paris. Justine was then noticed and made a memorable entry in TopChef France 2020, distinguishing herself by her joie de vivre and authenticity. Her mission is simple: to bring us all together around the table.

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