

Tiffany TOBEY

Rosé wine

Appellation:	IGP Pays d'Oc
Blend:	Cinsault (15%) -Syrah (85%)
ABV:	12,5 %
Soil:	From vineyards located in the east of the medieval city of Carcassonne planted mainly on clay, limestone and sandstone soils. The climate is Mediterranean with some influence from the Atlantic winds.
Winemaking:	The Syrah and Cinsault is pressed directly preserving the acidity, fruit and structure whilst revealing its light pink colour. The fermentation takes place at a controlled temperature of 16°C. The wine is then matured in stainless steel vats and bottled early in the year to capture its fruitiness.
Color:	a beautiful clear salmon pink colour.
Nose:	Delicate aromas with lots of fruity notes of strawberries and raspberries.
Palate:	Super fruity and fresh with hints of old-fashioned sweets.
Preservation:	Up to 2 years
Food pairing:	Very nice with a summer salad and a barbecue; to be enjoyed with friends. Best service temperature between 10-12°C.



Signature Sommelier – created by Sommelier Tiffany TOBEY:

Tiffany Tobey, the current Sommelier and Wine Director for the Ritz Carlton Resort, Dallas, Las Colinas, graduated from Texas Tech University with dual Bachelor's degrees from Texas Tech University in Restaurant, Hotel, and Institutional Management (RHIM). Previously Tiffany was a judge for several years at different prestigious national wine competitions. Ms. Tobey is also a proud board member of the Dallas Chapter of the Les Dames d'Escoffier International, a philanthropic organization of Women leaders in the food, beverage, and hospitality industries.