



Lampe de Méduse Cru Classé Rosé 2014

AOC Côtes de Provence (France), Rosé 2014

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IN THE VINEYARD

Involved in environment preservation, emphasis is placed on cultural practices such as plowing the soil and maintaining grass- areas adjacent to the rows of vines. These practices are intended to maintain fauna and flora, and therefore guarantee the health of the soil. We are conducting a fruit volume control, then stripping, in order to ensure maximum sunlight in each grape.

PICKING

The grapes are harvested by night, to maintain colour and to avoid oxidation, from late August to late September .

WINEMAKING

The harvest is carried by a conveyor, avoiding the deterioration of the berries, then carefully sorted and de-stemmed. The loading of pneumatic presses is done by gravity thus preserving the full potential of the vintage. The must is then racked (clarified) to obtain clear juice before fermentation

Temperatures are controlled and kept between 16°and 18°C during the fermentation, which extends over 10 to 14 days. Once it is completed, the wines are aged on lees, with stirring, in stainless steel vats. During December, the wines are tasted to determine the final blend and date of bottling. . All steps are done under nitrogen atmosphere to avoid oxidation.

GRAPES

Mourvèdre : 7%, Syrah : 7%, Tibouren : 6%, Cinsault : 35%, Grenache : 35%, Rolle : 10%

TASTING

Her pale dress is slightly salmon. The nose reveals intense and complex notes of strawberry and white flowers. In the mouth we find the freshness of citrus fruit. Fat and round it offers a very long finish. This Cru Classé rosé perfectly accompanies grilled fish, summer salads and white meat.

SERVICE

Serve between 12 and 14°C. A wine to keep for 3 years.

