



## Perle de Roseline Rosé 2014

AOC Côtes de Provence (France), Rosé 2014

*Made from Cinsault, Grenache and Syrah, this wine with a bright and rose-colored dress, provides notes of white fruits, grapefruit and English sweets on the nose.*



### IN THE VINEYARD

The conduct of the vine is traditional and respects the natural local elements while adapting the intricacies of each varietal. The share trading is controlled by the establishment of a chart with our production partners and continuous monitoring by our winemaker.

### PICKING

From late August to late September.

### WINEMAKING

The berries are pressed gently with pneumatic presses, thus avoiding the extraction of tannins. The grape juice is racked before fermentation starts, to obtain clear juices. Temperatures are controlled and maintained at 18 ° C throughout the fermentation, which lasts from 10 to 14 days.

### GRAPES

Cinsault, Grenache, Syrah

### TASTING

Made from Cinsault, Grenache and Syrah, this wine with a bright and rose-colored dress, provides notes of white fruits, grapefruit and English sweets on the nose. The attack is frank and lively, one finds the citrus flavour, spicy notes and freshness of a rosé from Provence. It offers a nice balance and becomes the ideal companion for your moment with family or friends, sipping as an aperitif or to accompany salads and grilled meat.

### SERVICE

Serve between 10 and 12 ° C. A wine to keep for 3 years

