

# Le rosé

DOMAINE LA  
MONARDIÈRE

This gastronomic rosé, produced with great care, fits on the best tables and is highly appreciated by the "rosé-sceptics".



## Informations :

Appellation :	AOC Vacqueyras Rosé
Viticulture :	certified « Organic Agriculture »
Lieux-dits :	Les Grès
Soils :	Safre
Grape varieties :	Grenache noir 50 %, Cinsault 25 %, Mourvèdre 25 %
Age of the vines :	40 years
Vine Training Method:	Gobelet méditerranéen and Cordon de Royat
Yield of vines:	32 hl / ha
Average annual production:	6 000 bottles

## Vinification :

Harvest by hand. Blend of direct press and bleeding method following by cold must settling.

Fermentation at a monitored temperature (18-20°C).

Ageing 7 months in concrete tanks and "demi-muids" (barrels of 600 l).

Bottling during spring.

## Tasting advices suggestion :

Rich rosé, can be enjoyed for 2 years. Ample wine, he will express himself marvelously on Mediterranean meals (vegetables and grilled fish), also with oriental and spicy food.

