



Le Grain rosé

IGP Vacluse



Grapes varieties & 'terroir'

70% Grenache, 30% Carignan

Sandy loam from Ouvèze riverside.

Young vines offering generous yield : 40hl/ha.

Vinification & ageing

The manual harvest is followed by a direct pressing and a fermentation with indigenous yeasts under controlled temperature. Focus is made on the expression of the grape, its freshness, the very essence of the fruit.

Ageing in tank during 6 months of a production of 5,000 bottles available in spring time.

Tasting

Light to salmon pink colour, fine and floral nose with white fresh fruit aromas. Greedy and fruity on the palate with a lovely tense attack.

Summer rosé, easy to drink and share!



Simple

Fruity

Light