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## GRENACHE ROSE PAYS D'OC

**Location :** Southern France, in the Oc region, Southeast of Narbonne.

**Appellation :** Pays d'Oc

**Soil :** Marly, clayey and chalky soils.

**Grape variety :** grenache

**Harvest :** mechanical

**Wine making :** a short maceration

**Ageing :** in vat



### History

The Grenache Rosé is a Vin de Pays d'Oc from the Clape area of the Oc region, to the Southeast of Narbonne. A special vinification process is necessary to produce this pink wine e.g a short maceration of the grapes on the skins (24 to 36 hours) and maintaining a cold temperature in order to enhance the fruit aromas.



### Soil

Marly, clayey and chalky soils with pebble stones.



### Wine

-Colour : Light pink color.

-Nose : Extremely fruity, with predominant fragrances of small red fruits (raspberries and redcurrant).

-Taste : This Grenache Rosé is supple.



### To serve

Ready to drink in order to appreciate the fine fruity taste. It is an elegant companion to mixed salad, grilled meat, fish and shellfish.

To be served between 11 and 13°C.