



VIN MAISON



FLEURVIGNE CUVEE MOMMESSIN ROSE

Location: Luberon, South of France.

Soil : Stony, gravely, sandy, round stone of red clay.

Grape Variety : Uni blanc, White Grenache

Harvest : mechanical

Wine making : Vinification with low controlled temperature (16 to 18°C).

Ageing : in tanks



History

The area of production of our Vin de Table « Fleurvigne» spread over the Luberon, in the South of France. The vineyard of this region is very old and is dating back to the Antiquity. It extends on the southern and northern slopes of the Luberon hills. It belongs to the southern part of the Côtes du Rhône.



Soil

Large diversity of soils : stony soils, gravely and sandy, round stones of red clay from the old table-lands of Luberon.



Wine

- Robe : light salmon.
- Nose : nose of fruits with red currants aromas.
- Taste : tender, supple and light



To serve

The Vin de Table rosé « Fleurvigne » is ready to drink. The wine marries well with starters, grilled meat, salad and white meat.

It should be served at 11 - 13°C.