

OC & CO

FRENCH ROSÉ

2021 VINTAGE in the south of france PAYS D'OC.

Delectable and fresh – a very fine vintage despite being affected by atypical frost in the spring that had a major impact on yields, followed by a rather cool summer that allowed us to preserve remarkable freshness in the wines.

Terroir :

- ❖ The soil is composed of calcareous clay and the vineyards are terraced. The climate is cool for the region with considerable diurnal/nocturnal temperature differences, which allows these wines to preserve perfect balance.

Vintage: 2021

Appellation: IGP OC

Grapes Varieties : Grenache – Syrah - Cinsault

Vinification/ageing:

- ❖ The grapes are mostly harvested beginning of the morning (in the cooler hours before sunrise) and are then destemmed for the fresh aromatic. The two varieties are vinified separately for more finesse and purity. The grapes are pressed directly. Vinification is conducted in stainless steel vats and fermentations take place at low temperatures to preserve the wines' aromatic freshness, after which the wines are aged for 3 months on fine lees and gently stirred.

Organoleptic description:

- ❖ Superb, brilliant, pale pinkish colour. Highly fresh aromatic, with delicate notes of red berries, citrus and tropical fruit.
- ❖ On the palate, giving an impression of freshness and very well-balance with floral notes. Lovely length and a mineral, saline and fresh finish with character.

