



ROSE ROSA ROSAM - Côtes du Rhône rosé 2017

Description

APPELLATION: A.O.P Côtes du Rhône

Viticulture

Grenache 40%, Syrah 40%, Cinsault 10%, Carignan 10 %

Soil: limestone clay soil

Cultivated surface : 2.60 hectares

Average age of vines: 20 years

Yield: 45 hl/ha

Annual production: 16,000 bt

Vinification

Thinning out of leaves. Manual harvesting early in the morning. De-stemming. The juice from Syrah, Cairignan and Cinsault grapes are « bled » from their respective vats and vinified at low temperatures. For the Grenache 50% undergoes skin contact and 50% is pressed directly to get the best results for a Rose.

Analysis

Alcohol : 13.5% vol

Tasting Notes

Tasting: very attractive strawsberry like colour. Aromatic bouquet with strawsberry and rasperry notes. A well-rounded, balanced wine finishing with freshness, redcurrant flavours...

Marrying food and wine: Barbecue (Grilled lamb), poultry, pasta dishes, rizotto...

Laying down: 2 years



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