



Production area

This cuvée comes from the south of France, is grown in clay-limestone soils. This vineyard is generally found at an altitude of 200 to 400 metres and combines the influence of the Atlantic Ocean and the Mediterranean Sea.

Origins

This range of easy-drinking wines, pays tribute to the great noble French varietals and especially to the roots of Ropiteau Frères.

Varietal

60% Black Grenache
40% Cinsault, very well-known for producing great rosés

Vinification and maturing

The grapes once harvested were directly pressed to prevent any long maceration of the black grapes ; it's the key to get a fruity and lightly colored wine. Fermentation took place at low temperatures (16°) to keep all the fruity aromas.

Tasting notes

COLOR : Bright salmon pink.

NOSE : Elegant and full of fresh red berries (strawberries).

PALATE : Delightful mouth, aromatic and fruity with notes of red berries (strawberry) and pineapple.

Food and wine pairing

This wine will be best enjoyed very chilled as an aperitif or served with "summerdishes" (grilled meats, salads with goat cheese, pasta, etc.)

Serving suggestions

10 to 12°C

Ageing potential

2 to 3 years