

Les Galets IGP OC rosé



Grape varieties

Carignan (20%) / Cinsault (20%) / Clairette (20%) / Grenache (20%) / Syrah (20%)

Terroir

Soil is made of clay and limestone.

Winemaking

Grapes are crushed directly after their reception and then cooled. 8 days of alcoholic fermentation. Malolactic fermentation takes place in cement and stainless steel vats. Bottled directly after MLF. .

Tasting

Pale rose colour, fruity nose and fresh mouth. Perfect for sharing with some friends on a sunny afternoon!

Food pairing

Pre-dinner drink, BBQ or summer salad

Service

10-12°

Potential for ageing

up to 2 years.