



Plaisirs - Rosé

AOP Languedoc

Appellation :	AOP Languedoc
Variety :	Cinsault 60%, Grenache 40%
Cuvée :	Plaisirs
Color :	Rosé
Vintage :	2024
Ratio :	40 hl/ha
Alcohol content :	13.5°
Soil :	Miocene marl, stony gravel



Winemaking

Organic Wine certified ECOCERT

Aging : Wine vats.

Harvest : Picked at dawn mid September.

Winemaking : Temperature control by cooling at every stage of wine making. Whole bunch press for Cinsault and Syrah, Grenache obtained by bleeding (saignée).

Tasting comments

Appearance : Very nice soft light pink robe, very bright.

Noze : Expressive nose and fruity dominated by white flowers and spices aromas.

Palate : The mouth is well balanced, pleasant and fresh, spicy. Excellent persistence on fruit.

Serving

Temps de service : Between 12° and 14°.

Aging potential : 2 years.

Food and wine matching : Drink with fish, paella, barbecues, "pan con tomate".