

## PAYS D'OC M. CHAPOUTIER ROSÉ



### **GRAPE VARIETIES**

Grenache, Cinsault

From Languedoc region, Hérault and Gard departments.

### **SOILS and VINE TRAINING METHOD**

The Grenache is grown on clay and limestone soils mainly facing East, while the Cinsault is planted on the plain in predominantly sandy soils.

The grapes are picked at maturity in order to combine fruitiness and freshness.

### **WINEMAKING**

100% pressed rosé. The musts undergoes very little racking in order to develop the wine's volume yet maintain its freshness. Balance is the golden rule.

Alcoholic fermentation takes place at low temperature for 15 days. Then the wine is aged on its fine lees in stainless steel or concrete vats for 3-4 months.

### **WINE TASTING AND CHARACTERISTICS**

**Colour:** clear, bright, rose petal.

**Nose:** floral with fresh red berries note.

**Palate:** clean on entry, nice acid balance, full, enhanced by notes of white-fleshed fruit.

To serve between 10 and 12°C.

Ideal for the aperitif, it will also go well with summer cuisine: salads, grills and seafood.