

FLEUR DE CAMILLE ROSÉ 2018



Classification: Indication Géographique Protégée Pays d'Oc

Region: Languedoc Roussillon (750 000 acres) along the Mediterranean sea

Grape Varieties: 50% Grenache – 50% Shiraz

Soil: A wide variety of soil such as sand, clay, chalk, schist, gravel and pebbles

Climate: Mediterranean, very windy with high temperatures and exceptional sun

Vinification: Vinification: Blend of bleed and press rosés to develop the richness of the bleeding technique and the freshness of the pressing process – de-stalking and crushing of the grapes – specific settlings to reduce the lees, adapted to a regular fermentation that will develop the aromas – alcoholic fermentation at low temperature (16° C / 60°F).

Ageing in vats on the lees with controlled dissolved oxygen before bottling to keep the freshness and the aromas.

Viticulture: Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes

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Appearance: Shiny salmon pink.

Nose: Flattering nose with ripe red fruit aromas (redcurrant, raspberry) and floral notes (rose).

Palate: Crisp and lively on the palate with intense pink grapefruit aromas.

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Food Matches: Grilled meats, salads, spicy and exotic dishes – Best between 10 °C and 12°C / 50°F and 54°F.

Wine list comments: A flavourful wine with a nice balance between softness and crispness. It is enjoyable throughout the meal.

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