



# ROSABEL

## INTRODUCTION:

*"Rosabel is the winemaker's muse, she inspires him and entertains warm memories of idyllic summer afternoons in the south of France, close to the Mediterranean Sea".*

## PRODUCTION:

**Appellation:** Vin de France Rosé.

**Grape Variety:** Grenache, Syrah.

**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:** Crushing of the grapes – short maceration – controlled alcoholic fermentation at low temperature.

## TASTING:

**Appearance:** Beautiful pale pink colour, with brilliant reflections.

**Nose:** Expressive nose with ripe red fruits aromas (strawberry, raspberry).

**Palate:** Smooth and fresh on the palate, a long and fruity aftertaste.

## PRACTICAL:

**Food matches:** Rosabel is perfect as an aperitif, with grilled meats, salads, fish and pizzas. The ideal partner to enjoy friendly moments.

**Wine list comments:** Enjoyable now, fresh and fruity.  
**Vegan friendly.**

## PACKAGING:

- Estela bottle shape
- Screwcap closure with Rosabel branding all around and « R » on the top
- Special label shape, pearlescent paper, rose gold illustration
- Personalised Case of 6 x 75cl bottles