

PERLES DE ROSÉ
By Bachellery
Pays d'Oc IGP - Rosé wine

TECHNICAL FEATURES

The grape juice is directly selected after picking thanks to a double bottom inside the bins right after picking and directly poured into vats. The juice is poured into the tanks protected with carbonic gas and stabilised at 8 ° during 24 hours to get the pulp precipitated and clarified. Racking. Fermentation with addition of especially selected yeasts for their aromatic qualities, during 40 days, in stainless steel vats, at a low temperature. 3-month long vinification, into closed vats, on fine lees, then racking again, fining and bottling.

A blend of Grenache, Cinsault, tempranillo, the proportions may change according to the vintage and... the winemaker's mood... During the fermentation, the different juices are regularly added into the blend as the different varieties are harvested.

Alcohol content : 13 % by vol.

TASTING NOTES

A nice rose petal colour with mango shades.

On the nose, dominating notes of raspberry, wild peach, and pink pomelo

On the palate, round and refreshing, a delicious acidulous harmony, with notes of pomelo, and a crispy mix of red fruit and citrus notes.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Nice served fresh at 10°/12°, with salads, "verrines", exotic food.

Cellaring : Ready to drink today and on the next 3 years.

