

PINOT NOIR
Domaine de 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.

Alcohol content : 13 % by vol.

TASTING NOTES

A very original rosé wine, with a superb visual as well as tasting elegance :

Nice brilliant and lively colour, with strawberry-pink shades.

On the nose, pleasant expressive citrus and white peach notes.

Refreshing, expressive and dynamic on the palate, with acidulous red fruit notes (cherry, redcurrant, raspberry). A pleasant length, and a fresh finish with a touch of pepper.

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.

