



Complex fruit, plenty of texture, elegant freshness and great length this oak-fermented Syrah-based rosé has enough character to be extremely food-friendly.

Interesting to encounter a rosé with this much personality and capacity to age.

Jancis Robinson

TASTING NOTES

Copper-pink in colour and intensely aromatic with resonating red berries. The palate is fruity, cool and mouth-filling. There are hints of spice and smoke with a slight herbaceous bitterness on the finish.

This rosé was created to go with food. The fruit-acid balance and the fuller body with a touch of tannin makes it friendly to dishes from all seasons such as smoked anchovies, ratatouille and a festive turkey or salmon.

GRAPE VARIETIES	75% Syrah 25% Grenache
TERROIR	The Syrah is from the Loubié terroir where the sandy soil and north-east facing exposure privileges the finesse and freshness.
AGE OF VINES	40 years
YIELD	35hl/ha
WINEMAKING	The grapes are hand-picked and quality controlled in the early morning before direct press and cold-settling. The Syrah is fermented and aged in 500l barrels and the Grenache in stainless steel. Weekly battonage gives balance and body to the wine.
AGEING POTENTIAL	5 years
CERTIFICATION	organic