



IGP Cotes de Thau **GRENACHE ROSÉ**

Grape Variety and Terroir :

100% Grenache Noir.

This wine comes from vineyards planted on sun-drenched slopes in the Mediterranean *garrigue* called “costières” (coastal region) only a few miles away from the Etang de Thau lagoon, situated between Cap d’Agde and the port of Sète.

Vinification and Aging :

Picked at maturity (12°- 13°). Macerated for several hours during the filling phase of the pneumatic press.

The grapes and grape juice are subjected to inert gas, a process to avoid oxidation. Cold settling for 48 hours at 8°C. Slow, temperature-controlled fermentation (16°C).

No malo-lactic fermentation.

Tasting notes :

Very attractive pale salmon colour with pale pink highlights. This wine perfectly embodies the complexity and maturity of the Grenache grape variety. Slightly sweet, round with sophisticated elegance . A perfect wine that’s so easy on the palate!

Best consumed within a year.

Best served at :

12° C

Food pairing suggestions:

Serve with summer dishes, all variety of salads, savoury tarts and quiches, cold meats, or mussels.



8, avenue de l'Europe - Z.A. La Plaine - 34830 Clapiers - France

Tél. : +33 (0)4 67 55 90 90