

PGI Méditerranée Rosé 2020

Césarée



Location / Climate

Mediterranean climate. Summers are hot and dry. In 2020, the rainy autumn and the mild and dry winter, followed by strong sunshine last summer, made it possible to develop wines with beautiful aromatic profiles.

Terroir

On the terraces below the slopes of Vinsobres, a soil made up of clays and small spreading of gravel allowing good aeration of the vines, and good exposure to the sun.

Grape varieties

Black Grenache – Syrah

Age of vines - Yields

Young vines, pruned in Cordon de Royat. Yields do not exceed 40 HL / ha, which allows us to make wines full of freshness and fruit.

Vinification and Ageing

The grapes are harvested for the production of the rosé from dawn until noon in order to preserve a fresh harvest and all the aromas of the fruit. The bunches are then pressed slowly and separated, to be finally fermented at 16 ° C then at 22 ° C in thermo-regulated stainless-steel vats in order to properly structure the wine, bring liveliness and fruity aroma, ideal to accompany your summer meals.

Ageing potential

Between 1 and 2 years

Alcohol content

12,5 %



	Colour	Brilliant raspberry pink with copper highlights
	Nose	Subtly expressive, delicate notes of grenadine escape, embellished with small red fruits
	Palate	Balanced, at the end of the mouth we can find the characteristics of the aromas detected on the nose
	Wine & food pairing	Summer salads, meats or vegetables grilled in olive oil, small stuffed vegetables, fish, fresh goat cheese.
	Tasting temperature	8 to 10°C