

# PGI Méditerranée Rosé 2022

## « Césarée »



### Location / Climate

Mediterranean-influenced climate. Summers are hot and dry. The 2022 vintage was rather early (like 2020), stress and water deficit caused the vines to suffer during the summer. However, the long-awaited rains of September made it possible to obtain a good and quality harvest. The wines are fresh and fruity, and present beautiful aromatic profiles.

### Terroir

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small spreading of pebbles allowing good ventilation of the vines, and good exposure to the sun.

### Grape Varieties

Black Grenache, Carignan and Cinsault.

### 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 harvest of the bunches for development of the rosé is done 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

Drink within the year, maximum 1 to 2 years

### Alcohol content

13 % vol.



	<b>Color</b>	Brilliant pale pink.
	<b>Nose</b>	Subtly expressive with delicate notes of fresh citrus enhanced by small red fruits.
	<b>Palate</b>	Balanced, we find at the end of the mouth the characteristics of the aromas detected on the nose, with a nice freshness and lively acidity.
	<b>Wine &amp; food pairing</b>	Summer salads, meat or vegetables grilled in olive oil, stuffed vegetables, fish, fresh goat cheese.
	<b>Tasting temperature</b>	8 to 10°C