

IGP Méditerranée Rosé 2024

« Césarée » - Organic



Location / Climate

Mediterranean-influenced climate. Despite weather conditions that required a lot of work in the vineyards, the 2024 vintage shows great promise, with fruit, tension, and balance.

Terroir

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small patches of pebbles allows good aeration of the vines, and good exposure to the sun.

Grapes

Black Grenache, Syrah, Cinsault and Caladoc

Age of vines - Yields

Young vines pruned using the “Cordon de Royat” technique. Yields do not exceed 40 HL/ha, which allows us to produce fruity wines with plenty of freshness and are easy to drink.

Vinification and Ageing

The grapes for rosé are harvested from dawn until midday to preserve a fresh harvest and all the aromas of the fruit. The grapes are then slowly pressed and separated, to be finally fermented at 16°C then at 22°C in thermo-regulated stainless-steel vats 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

12% vol.



	Color	Bright pale pink.
	Nose	Subtly expressive, revealing delicate notes of fresh citrus fruits enhanced with small red fruits.
	Palate	Balanced, we find on the finish the characteristics of the aromas detected on the nose, with a lovely freshness and lively acidity.
	Wine & food pairing	Summer salads, meats or vegetables grilled with olive oil, stuffed vegetables, fish, fresh goat cheese...
	Tasting temperature	8 to 10°C

Domaine Saint Vincent RD 94 – 26110 VINSOBRES France