

AOC VENTOUX ROSÉ DE PIÉBLANC

VINES Terraced vineyard at 300 metres altitude on a silty, sandy clay soil.

GRAPE VARIETIES 80% Cinsault, 20% Grenache

VITICULTURE

Organic wine.

WINEMAKING

Harvest by hand in 15 kg crates, manual sorting; direct pressing.

MATURING

6 months in stainless steel tank.

AGEING POTENTIAL

It should be drunk on the fruit within the next two years.

TASTING NOTE

Pale pink color. The nose showing subtal aromas of strawberry, wild peach and currant jelly. The palate is well-balanced with a lot of freshness and a mineral finish.

ORGANIC WINE





