



AOC VENTOUX

ROSÉ DE PIÉBLANC

VINTAGE 2020

ALCOHOL CONTENT 13°

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 subtle aromas of strawberry, wild peach and currant jelly.

The palate is well-balanced with a lot of freshness and a mineral finish.

FOOD AND WINE PAIRING

Enjoy as an aperitif or with grilled fish, fresh salmon tartar or sea food risotto. It goes also very well with exotic or mediterranean style food. You can enjoy it even with dessert such as strawberry tart or melon slices.

