

Côtes-du-Rhône

Rosé



Grapes

60% Grenache, 40% Syrah

Terroir

Village of Piégon, the vineyard is located at 350 meters altitude on a sandy and gravelly soil, aged of around 30 years old.

Viticulture

We use ancient practices to cultivate our vineyard in order to respect the vines and the environment, such as 'chaussage' and 'déchaussage' of the vineyard, mechanical weeding according to moon cycles and the "cordon de Royat" pruning. Use of organic fertilizer and lavender straw compost.

Vinification

Mechanical harvest early in the morning, cold pressing, clarification and low temperature fermentation between 15 and 18°C, ageing in stainless steel vat during 6 months.

Annual production

1 600 bottles

Tasting notes

The color is a brilliant pale pink with violet shades. The wine is fresh and fruity with strawberry and apple aromas.

Tasting suggestion

Will perfectly accompany the aperitif, barbecue, crunchy vegetables, as well as cold quiches.

Serve between 10 and 12°C, open a few minutes before tasting. Can be drunk as of now.

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