

MAGALI

ROSÉ

AOP CÔTES DE PROVENCE

GRAPE VARIETIES

Grenache, Cinsault, Syrah, Cabernet

VINIFICATION

Destemmed and cooled, the harvest is immediately pneumatically presses at low pressure.

Fermentation and racking controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days.

Matured and filtered it is bottled in February.

TASTING NOTES

Pale peachy pink. Nose is clean and discreet offering fresh grapefruit scents, complemented by some red berries – pomegranate, on blossomy, peony background. Light herbal scents, liquorice follow up. Dry, ripe, and smooth with lees- impacted large, silky texture, the palate stays fresh, digest, with balanced acidity and zesty bite. Raspberries and pomegranate are complemented by grapefruit, zests, and hints of pepper, some liquorice, on the fairly long finish. Immediately pleasing.

FOOD PAIRING

Serve with mediterranean style like marinated sea-bream with pomgranate and mint, pink grapefruit granité. and spicy dishes.

Keeping : 1 to 2 years

Serve between 8 and 10°C.



FIGUIÈRE
FAMILLE COMBARD