

MÉDITERRANÉE ROSÉ

INDICATION GEOGRAPHIQUE PROTÉGÉE MÉDITERRANÉE

GRAPES VARIETIES

Cabernet, Syrah, Cinsault, Grenache

This cuvée is produced using meticulously selected wines. The perfecting touches of maturing and blending are carried out in the Domaines cellars.

TASTING NOTES

Pale pomelo pink colour, the nose is delicate, expressing citrusus such as grapefruit, hints of zests, complemented by herbal scents evoking fern. The palate is dry, with moderate, but fresh acidity, while its digest, juicy core bursts with zesty crunch. The refreshing finish shows grapefruit, pomelo, with a citrus' peel twist. Simple, enjoyable, and quaffing.

FOOD PAIRING

Perfect for aperitive or with Scallops carpaccio, passion fruit and finger lemon.

Keeping : 1 to 2 years

Serve between 8° et 10° C



FIGUIÈRE

FAMILLE COMBARD