

PGI Méditerranée Rosé 2023

« Césarée » - Organic



Location / Climate

Mediterranean-influenced climate. Summers are hot and dry. The heat of summer 2023 was trying for the vines, made it possible to produce wines with strong typicity, with rather balanced profiles, and great aromatic finesse. The harvest was qualitative and quantitative.

Terroir

On the terraces below the hillsides of Vinsobres, a soil made up of clay and small spreading of pebbles allowing good ventilation of the vines, and good exposure to the sun.

Grape Varieties

70% Black Grenache, 10% Syrah, 10% Cinsault and 10% Caladoc.

Age of vines - Yields

Young vines, pruned in Cordon de Royat. Yields do not exceed 40 HL/ha, which allows us to make wines full of freshness and fruit.

Vinification and ageing

The harvest of the bunches for development of the rosé is done from dawn until noon in order to preserve a fresh harvest and all the aromas of the fruit. The bunches are then pressed slowly and separated, to be finally fermented at 16°C then at 22°C in thermo-regulated stainless-steel vats in order to properly structure the wine, bring liveliness and fruity aroma, ideal to accompany your summer meals.

Ageing potential

Drink within the year, maximum 1 to 2 years

Alcohol content

12% vol.



	Color	Brilliant pale pink.
	Nose	Subtly expressive with delicate notes of fresh citrus enhanced by small red fruits.
	Palate	Balanced, we find at the end of the mouth the characteristics of the aromas detected on the nose, with a nice freshness and lively acidity.
	Wine & food pairing	Summer salads, meat or vegetables grilled in olive oil, stuffed vegetables, fish, fresh goat cheese.
	Tasting temperature	8 to 10°C