

**En Rose 2022**

**IGP Pays d'Hérault**



**Grape Varieties :** Grenache, Syrah, Oeillade.

**Winemaking :** Mechanical night harvest. Destemming. Pneumatic pressing, settling, slow fermentation at 17/18°C for 6 weeks.

**Tasting :** Very pale color, peach skin. The nose is expressive on the amyl register, English candy. The mouth is tangy and thirst-quenching. Ideal companion for summer and lightly spiced dishes.

**Gastronomic advice :** To drink during summer lunches on a terrace, it accompanies mixed salads, white meats, gratins of mussels with curry or tandoori prawns. Also perfect as an aperitif because it brings freshness. Try it with fresh goat cheese.

To be consumed at 8 - 10°C.

**Characteristics of the vintage :** Mild and dry winter from January. The start of a cool spring followed by a month of June when we experienced a heat peak on the 28th. This episode of heat wave arrived a little early in the season. The berries are smaller than usual. A summer of drought and temperature records. This vintage is very different from the previous one, the yields are low but qualitative.



**Vintage 2018 - One star in the 2020 Hachette rosé guide**