

ROSÉ CÔTES-DU-RHÔNE SAINT-ESPRIT



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

ROSÉ CÔTES-DU-RHÔNE

VINEYARDS : they cover about 41,200 hectares/101,764 acres (within 6 French "départements"). Rosé wines represent approximately 3% of the volume produced, namely 50,000 hectolitres (555,555 cases).

CLIMATE : mediterranean, with a prevailing "Mistral" wind. This harsh wind - both necessary and beneficial to the vine's development - is caused by the difference between the Southern and Northern Rhône's atmospheric pressures. Highly seasonal rainfall, hot temperatures and abundant sunshine are also the characteristics of this region.

CHARACTERISTICS

This cuvée is the result of a blend of wines that mainly come from the commune of Sainte-Cécile-les-Vignes and Rochegude. Average production: 10,000 bottles (75 cl.) per year. Grape Varieties : Grenache, Syrah, Cinsault are the main varieties of the blend.

WINE MAKING

When they reach the winery, the grapes undergo a short period of cold maceration for about 8 to 18 hours, in order to extract colour and fruit flavours. Run-off and press juices are blended at once before the fermentation, which lasts between 8 and 10 days at a maximum temperature of 64°F (18°C).

MATURING

The wine is kept in stainless steel tanks to avoid any oxydation. Bottling takes place after fining and filtering.

TASTING NOTES

The colour is pale, luminous, with a salmon-like tinge. On the nose, the aromas are of ripe pears, raspberries and pomegranates. To the mouth the flavours are fresh and delicate, and linger on with a smooth and fruity finish.

FOOD AND WINE PAIRING

Cold cuts, sausages, mixed-grills.

