



IGP PAYS D'OC / Rosé Perle Rose

ORIGIN: Pujaut – Gard (30) - South of France

VARIETY: Grenache, Syrah, Rolle, Caladoc

SOIL TYPE: Limestone, compact

AGING POTENTIAL: 2 years

DEGUSTATION: Rosé with a very light color, pink petal color, very aromatic nose with notes of white fruit and citrus fruits. Mouth very fine on the same aromatic notes with a very good length.

ACCOMPANIMENTS: Salads, light meat, Provençal or Asian cuisine. Aperitif

SERVING: 8°C

Perle Rose was born from a desire to get off the beaten track, from a desire to create an exceptional product. We have used the best parcels of Domaine du Vieux Lavoir to obtain a gourmet and elegant blend for the pleasure of your taste buds.