

la Verrerie

CHATEAU

Grenache - Cinsault



Château rosé 2021

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 The initial tasting offer a full, bold and fleshy wine. In the mid-palate, the wine reveal a very fresh side and tangy taste. The finish is very smooth, very well balanced, enhanced with gourmet fragrances of grapfruit and redcurrant.

Food pairing _____
 Cherry tomatoes and mozzarella brochette, bear's garlic pesto.
 Eggplant cake, carrot & ginger sauce
 Fried bacon with Espelette pepper.
 Veggie idea: chickpeas salad with cumin.

Storage at 10 - 14°C
 Serve at 8 - 10°C



Vinification

Machine harvested, partly at night.
 Hand-sorted on arrival. Crushing. Running off and direct pressing of the juices. Vinification by variety.
 Fermentation at 16°C for 20 to 25 days.