

# **TERROIR**

Sand banks planted vineyards, located in the flat land of Camargue, between Rhône delta and Mediterranean shores. This very special Terroir and climate are ideal to create elegant and easy-drinking wines rosés.

# **TASTING NOTES**

Rose petal color. The nose is rich and intense and offers a blend of white pear fruit and flowers with subtle citrus notes. The mouth is well-balanced, perfect mix of roundness, and freshness with an elegant fruity finish (strawberry, raspberry), very easy drinking.

### WINEMAKING

The grapes are harvested at the coldest hours of the night, de-stemmed, and crushed before pressing (pneumatic press). The free-run juice and the best press juices are then blended. Fruit aromas develop thanks to keeping very low temperatures and a slow fermenting process.

#### THERMAL INK

"Ready to Drink " will appear on the label when the wine will be cool enough to drink! (Between 47° to 54° F)

## **FOOD PAIRING**

Moment de Plaisir goes pretty well with Seafood, Salads, and white meat. But Moment de Plaisir is always a "Moment of Pleasure" as an aperitif!

#### **GRAPE VARIETIES**

60 % Grenache 40% Syrah

> THERMAL BLUE INK DANSING LADY ON THE RIGHT BOTTOM APPEARS IN BLUE BETWEEN 47 TO 54



