

SEA CHANGE

LANGUEDOC-ROUSSILLON, PAYS D'OC IGP, FRANCE – SYRAH ROSÉ 100%



COLOUR:

Pale pink

AROMAS:

A bouquet of aromatic fresh flavours

PALATE:

Sea Change Rosé is dry and balanced on the palate, with an elegant, mouth-watering acidity that compliments its fruity notes

AGEING POTENTIAL:

This wine is best consumed when youthful and fresh

BACKGROUND:

Every bottle of Sea Change helps fund ocean conservation projects across the globe, through donations to charity partners, and its minimal, plastic-free packaging reduces waste and environmental impact. So, choosing Sea Change wines really does make a difference.

Sea Change supports several different charities, contributing financially to projects across the world. Since launch, it has raised in excess of €100,000 to support projects that help turn the tide on plastic pollution and the devastation it is causing

FOOD MATCH:

Best served with light dishes, seafood and salad

WINE ANALYSIS:

Alcohol 12.5%

Titrateable acidity 3.25g/litre

Residual Sugar <0.4g/litre

SEA
CHANGE

www.seachangewine.com