

SOURCE OF JOY

AOP Languedoc



Creations



Winegrower's note

Source of Joy evokes the myth of the fountain of youth and calls for a return to nature. Its voluptuously-shaped bottle mirrors the wine's elegance. Source of Joy comes from simple things in life, such as contemplating nature and sharing authentic moments. This Languedoc wine comes from organic vineyards, known from Louis XIV as a privileged place for rosé wines. The combination of two geological origins, schist and limestone, and the hilly terrain have created a complex network of groundwater that provides exceptional natural water supply.



Winemaker's note

The different varieties are harvested separately allowing them to be picked at their optimal ripeness. The winemaking techniques are adjusted to suit the characteristics of each of the varieties and the qualities of each terroir. After a manual harvest very early in the morning when temperatures are still very low, this rosé is made using the saignée method. The bunches of grapes are put into a tank to macerate whole and extraction is carried out after a short maceration, once the desired colour has been found. The alcoholic fermentation takes place in the liquid phase, under controlled temperatures, in order to develop maximal aromas. A part of this wine has been matured in oak barrels. To keep its freshness and natural acidity, the malolactic fermentation is not carried out and the wine is bottled quickly.



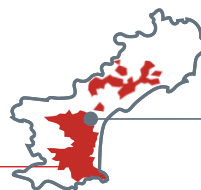
Tasting notes

An elegant rosé with a lovely bright pink colour. On the nose, the intensity of the fruit highlights the complex aromas of strawberry and cherry, with a few hints of liquorice. The surprisingly generous and round mouthfeel is balanced by the freshness of this vintage. The finish is lively and elegant, lingering on notes of small red berries.



Grape varieties

Grenache, Cinsault, Syrah



Languedoc

Narbonne

Serve between 13 and 14°C with a tartar, wild salmon gravlax, sea bream or tuna. It can also be enjoyed with crustaceans such as lobster and crayfish



GÉRARD BERTRAND