



## ***AutremenTavel Rosé***



Once carefully picked during harvest and then sorted, the slightly under ripe grapes goes through a cold maceration over night. The grapes are directly pressed. Free running and pressed juices are blended to undergo a cold settling for 24 hours. The alcoholic fermentation lasts for around 20 days. The wine is then aged 5 months in stainless steel vats. The entire process is performed in a temperature-controlled environment (17°C) which brings fine aromatics and a fruity bouquet.

Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

Varietals	Grenache 55%, Cinsault 32%, Clairette 6%, Syrah 7%
Soils	Sand based with limestone and silt
Robe	Pale pink color
Nose	Pleasant nose combines red fruits and citrus notes
Palate	Soft in the mouth, light and lively on the palate, with nice and intense crisp grapefruit flavours with a refreshing, spicy and fragrant final.
Serve	T° 8 -10°C
Potential aging	To drink in its youth as to enjoy all its fruitiness and freshness.
Yields	39 hl/ha - 2 hectares
Alcohol	13,5°

Made in the *spirit of a Provence rosé*, this rosé wine will be the perfect partner for your parties with friends or a romantic summer evening.