



CHATEAU
TRINQUEVEDEL



Valet de Cœur

The grapes are carefully picked and sorted by hand. Vinification process temperature controlled at 17° c with direct press and cold settling for 24 hours.

Alcoholic fermentation of 10-15 days with indigenous yeasts followed by a 3 month ageing in stainless steel vats. Yearly production of 2,000 bottles only.

Varietals	Grenache 50%, Cinsault 50%
Soils	Ancient Rhône sandy alluvium
Robe	Light pink color
Nose	A tangy scent on little red fruits.
Palate	Fresh and fruity with Citrus notes
Serve	T° 8-9° C
Potential aging	To drink chilled, on its youth, within 2 years
Alcohol	12,5°

A funky rosé wine, fresh and fruity, easy to drink as a refreshing summer aperitif or to pair with barbecue, grilled meats, and good cheese.