



SOLEA CUVÉE ECLIPSE

CINSAULT - GRENACHE NOIR - SYRAH
IGP Pays d'Oc



A rosé of Mediterranean tradition, a good harmony between the Cinsault, Grenache and Syrah grape varieties.



Grape Varieties : Cinsault - Grenache Noir. - Syrah

Yield 60hl/ha



Terroir : Soils sandy-clayey with larges pebbles.



Vinification : Determined from a polyphenolic monitoring of berries and successive tastings of grapes. Pressing with pneumatic press. with closed cages which make it possible to respect at best the vintage and the musts. The alcoholic fermentation lasts from 2 weeks to one month, at a regulated temperature between 13 and 16 ° C approximately.



Tasting : Pale and shiny color. Delicate, floral and subtle nose with notes of fresh red berries. The mouth combines a nice fat and a fine finish. This wine presents a pleasant freshness and a nice liveliness with a fine touch of sweetness.



Gourmet Alliance : Tasting between 8 -10 ° C.

This wine will be perfect for an aperitif and it will brilliantly accompany all your grills, salads and tapas.