



VENT DE FOLIE CINSAULT GRENACHE NOIR IGP Pays d'Oc



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



Grape Varieties : Cinsault - Grenache Noir.

Yield 60hl/ha



Terroir : Soils sandy-clayey with large 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 : Beautiful pale pink dress. Nose, fine, complex, expressed on intense fruity notes of citrus, and floral notes. The well-balanced mouth is characterized by its freshness, great finesse, and a beautiful length.



Gourmet Alliance : Tasting between 8-10 ° C. Mixed salads, grilled meats, cold starters, fish, appetizer.