Pointe du Diable Rosé

2022

GRAPE VARIETY
Blend of Grenache from plot n°4 - n°9 and Semillon from plot n°1.

GROUND
Sandy soil composed of ancient alluvial deposits and quartz fragments.

WINEMAKING
Hand harvested, whole bunch pressed. Fermentation with natural yeasts. Malolactic fermentation for softness. Aged on fine lees in stainless steel vats for 4 months.

AVAILABLE FORMATS
Bottle / Magnum / Jéroboam

The pleasant Rosé of Provence, with maritime influence

ORGANIC WINE, CERTIFIED BIODYNAMIC VINEYARD - DEMETER

BY EYE

A pale pink colour, clear and shiny.

BY NOSE

A floral nose of rose, myrtle incense and tangy red fruits.

ON THE PALATE

The palate is tonic, acidic and clear. It is a nice reminder of the olfactory notes. Crunchy touches of strawberry bring greediness at the end of the mouth.

TASTING NOTES

Aperitifs, fish, white meats, cheeses.

Serving temperature : 13 à 15 °