

PERLES DE GRENACHE ROSÉ

AOP Languedoc

Creations



Winemaker's note

Perles de Grenache Rosé pays tribute to the Mediterranean coast, famous for its vineyards and oysters. The wine is made exclusively from Grenache, which is the King grape variety of the South of France and the perfect grape to elaborate mineral, fruity and fresh wines. With its flavors of red fruits and its floral notes, this wine goes perfectly well with oysters and grilled fishes but also with exotic dishes. As an ode to the Mediterranean littoral and to the pearls that can be found in its famous oysters, the bottle of Perles de Grenache has been designed with an elegant pearl necklace by the French creator, Chantal Thomass.



Winegrower's note

The Grenache grapes are picked at a precise time, determined by tasting the fruit before harvesting, in order to obtain the full intensity that is characteristic of this grape variety. After the harvest, the grapes are delicately pressed upon arrival at the winery. Alcoholic fermentation is then quickly started up at a controlled temperature to preserve the fullness and freshness of the flavors. After light fining, bottling takes place fairly early on to preserve the wine's fresh fruity character



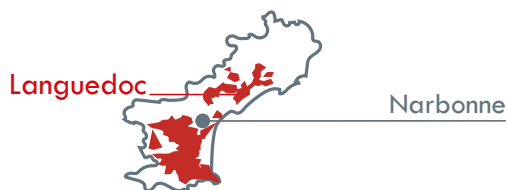
Tasting notes

Pale pink and bright color. Delicate aromas of redberries, elegant notes of flowers. Fresh and mineral finish.



Grape varieties

Grenache



Serve at around 10°C as an aperitif, or with oysters and shellfish. It is also a great match with spicy dishes.

