

HAUT MARIN - Rosé Gourmand | 2016



Grape varieties	Cabernet Sauvignon, Merlot, Syrah, Tannat, Egiodola
Soils	Shallow stony soils
Average yield	80 hl/ha
Winemaking	Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends
Degree of alcohol	11 % vol
Residual sugar	5 g/l
Tasting notes	Red fruit and vanilla notes Freshness and sweetness on the palate Served at 12° at the salads, poultry, grilled fishes, spicy cuisine or red fruit dessert
Medals	Silver Medal, Challenge International du Vin 2015

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