



Prendre soin de ses racines

Sweetness



Freshness



Structure



Tannin



CÔTES DE GASCOGNE
HAUT MARIN
ÉLISABETH PRATIVAIERA
VIGNERONNE



3- GULF STREAM

"Freshness, sweetness and gourmand"

Grape varieties : 78% Syrah - 11% Egiodola - 6% Marselan - 5% Merlot

Soil : Clay-limestone

Average yield : 80 hl/ha

Winemaking : Harvest by night - Skin maceration - Pneumatic nitrogen pressing - Low temperature fermentation - Aged on fine lees - No sulphur added

Degree of alcohol : 11% vol

Residual sugar : 4 g/l

Acidity : 3 g/l

Tasting notes : dark rosé wine

Red fruits aromas - rich and fruity on the palate and just as greedy

Food Pairing : Perfectly for aperitif or with salads, poultry, grilled fishes and meats, spicy cuisine and desserts