

Domaine de La *P*errière

AOP Languedoc

NAIS - 2013

- **VINEYARD :**

Soil : Siliceous pebble with clay and limestone

Grapes :Grenache (80%) Syrah (20%)

- **VINIFICATION :**

The grapes are picked early on the morning in order to maximise the potential of aromas, after a short maceration the juice is drains away.

The thermo regulation helps to get an aromatic and fruity wine.

The maturing on yeast in tank, during 4 weeks, brings to this wine finesse and its fatness.



- **AGEING AND TASTING:**

This Rosé wine is exclusively made from saignée method. Free run juice straight from the press.

Seductive Salmon-pink colour with a floral and delicate nose. In the mouth, very refreshing, alive and juicy. It is a wine deliciously aromatic, balanced and nice length.

To be open young to get all the freshness and aromas. And served between 10 to 12°C and paired with all kind of starters, sushi and summer dishes.