

BOTTLED AT THE FIELD | 2021

HAUT SALETTES ROSÉ

APPELLATION : VIN DE FRANCE

CERTIFICATION : ORGANIC FARMING



GRAPE VARIETY

Mourvèdre 53%, Cinsault 25%, Grenache 22%

SOIL TYPE

Sandstone

DENSITY

2000 vines per hectare

HARVEST

Manual harvest & sorting on the plot

VINIFICATION

The freshly harvested grapes are directly pressed to extract the first freshness of the juice. The fermentation, made with indigenous yeast, brings a greater aromatic complexity. A bleeding of cinsault brings an iodized persistence to this blend.

WINE TASTING

SIGHT : There are rosés like whites, we forget the color to enjoy its length and freshness.

NOSE : The first nose reveals greedy flavors of red fruits (pomegranate, strawberry) softened by fresh notes of vine peach.

TASTE : In contrast to the nose, on the palate, this wine reveals all its freshness before giving way to rounder aromas of stone fruits and spices.



WINE CHARACTER

Complex	8/10
Persistent	7/10
Fruity	6/10