

# Verdarail Rosé

**Region** : Provence Var

**Grape variety** : Grenache 70%, Cinsault 30%

**Appellation** : IGP Méditerranée



## The wine and the vineyard

- Soil: clay-silt
- Organic farming certified Ecocert since 2018.
- This rosé is obtained by direct pressing to preserve the fruit in its most natural state. Fermentation takes place in thermo-regulated stainless steel vats to control the temperature, for a better preservation of the fruit aromas.
- Bottled at the Château



## Wine tasting

**Colour** : Pale pink with peach nuances

**Nose** : a delicate blend of red fruit aromas, grapefruit and spices

**Flavour** : Fresh, well balanced, mineral acidity finish with a nice drinkability



## Tasting advice

**Serving temperature** : 11° C

**Food and wine pairing** : Ideal association with seafood

**Ageing potential** : 2 years

## WINE CHARACTER

Complex  6/10

Persistent  5/10

Fruity  7/10