

# Verdarail Rosé


**Region** : Provence Var

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

**Appellation** : IGP Méditerranée



## The wine and the vineyard

- Deep clay, limestone subsoil with gravelly soil.
- Organic farming 
- This rosé is obtained by direct pressing and maceration. We work with indigenous yeasts 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. Extends on a spicy and iodized finish.



## Tasting advice

**Serving temperature** : 11° C

**Food and wine pairing** : Ideal association with seafood, especially with a sea urchin dish

**Ageing potential** : 2 years

## WINE CHARACTER

Complex  6/10

Persistent  5/10

Fruity  7/10