

CÔTÉ MAS

Rosé Aurore
IGP Pays d'Oc

Grapes :

50% Grenache
30% Cinsault
10% Syrah
10% Vermentino

ABV : 12.5%vol

Residual Sugar :
2.5 g/L

Destemming, separate vinification for each varietal. Pneumatic press, only free-run juice is used for our rosé. Fermentation for 2 weeks at 18°C max with selected yeasts. The wine is aged on its fines lies with regular stirring for 40 days in new coated cement vats.

TASTING NOTES

Color : *light pink.*

Nose : *notes of cherry and currants with just a hint of spring flowers.*

Palate : *rich and smooth, well balanced. Fruity character with a great length.*

Food pairings : *ideally served at 8°C, during your beautiful summer nights. It will enlighten your barbecues, salads, and soft cheeses.*

Cellaring: *2-3 years in optimal storage conditions.*

