



Wine: Pays D´Oc Rosé
 Domaine éric Gelly
 Grape Variety : 100% Grenache Noir.
 Vintage: 2014
 Alcohol: 12,5%

Vineyard

Country/Region : France / Languedoc-Roussillon.
 Appellation : Pays D´Oc (IGP).
 Soil : Calcareous – Clay.
 Age of the vines : 10 years old.
 Pruning : Harvest : Trellising on thread with pruning in Guyot and Royat cordon.
 Sorting of the harvest.
 Yield : 85 hl/ha.

Vinification & maturing

After direct pressing the settling of the juice is carried out at 7°C, over 48 hours. Vinification at 18°C°. Matured in vat for 4 months.

Tasting notes

The colour is pale pink, with hints of rose petals. The nose is dominated by gourmand notes of red fruit salad. The palate is soft and round. Strawberry and raspberry mingle in any delicacy. Cool and pleasant finish. Gourmand balance for this new edition.

Food pairing

Tapas, summer kitchen,

Serving temperature

10°C
 (Indeholder sulfitter)

