

Cuvée Rosé 2010 Les Comtes

AOC Coteaux du Languedoc rosé
Terroir La Méjanelle

La Cuvée Rosé : Very fruity, a rosé full of freshness, representing the aromas of the South of France, pleasant in any circumstances.

Blending: grenache noir 60 %, cinsault 30 %, syrah 10%

Vines of 15 years

Yields : 45 Hl / Ha

Winemaking:

Mechanical harvest, 100% bled rosé, 12 hours settling at 8C



Tasting

Color : Steady pink

Smell : Small red fruits and spices

Taste : Buttery and fruity balance with amyl dominant. Long in mouth and well-balanced.

Suggestions :

To drink freshly at 10°C for the apéritif, with all the salads, raw vegetables, grills and hard cheeses. Ideal for the food of the South.