

# Jóuselet Rosé

Region:  
Pays d'Oc IGP

Grapes:  
Cinsault 70%, Grenache Noir 30%

ABV:  
12.5%

## What:

Beautifully packaged classic southern French rosé.

## Where:

The vineyards are low-lying, no more than 50m above sea level. There are two principal types of terroir: the first is ancient Villafrañchian soil, a red-ochre stony terroir of galets roulés (smooth rounded stones). The second is richer, deep silty soil. The yields permitted for AOP (40hl/ha) are half those permitted for Vin de Pays (up to 80hl/ha). This beautiful rosé is all made in the press, no saignée for Jóuselet. A sophisticated blend of Cinsault and Grenache Noir, kept on fine lees to nourish the wines through the winter and spring, the result is a wine of fragrance and 'delicatesse'.

Barcode:  
3430560011494

Sales Info:  
750ml ,Case6 ,19.18 lb.

Palletization:  
125 Cases / 5 Layers



## Food Pairings:

Served chilled, this is great picnic and barbecue wine for the summer. Try also with cold meats, seasonal salads or simply on its own.

## Tasting Note:

Dry, delicate and elegant – classic rosé from Southern France. Delicate spice aromas leading seductively to a soft, vinous and round palate with abundant ripe fruit.

