



Les Cerisiers

Region:
Côtes du Rhône

Grapes:
Grenache Noir, Cinsault, Syrah

ABV:
13.0%

What:

Intent on making the very best Côtes du Rhône Rosé we can, we search for varieties naturally suited to rosé; Grenache Noir for body, Cinsault for freshness and a touch of spice from a drop of Syrah.

Where:

Our hunt for specific plots that would deliver the best grapes with the right balance and flavor profile took us across the river Rhone to vineyards near Tavel, and also further north to vineyards around Valreas. As with previous vintages Les Cerisiers is again made in the same way as the best roses of Provence, using the 'rose de presse' method as soon as the grapes are picked. This very gentle pressing extracts as much aromatics and flavors as possible with the least amount of tannins. The wine is vinified at cool temperatures in stainless steel vats to preserve the delicate aromas and flavors.

Barcode:
3430560005882

Sales Info:
750ml ,Case6 ,21.61 lb.

Palletization:
98 Cases / 7 Layers



Food Pairings:

Serve with light lunches, grilled fish, vegetable antipasti or as a delicious summer aperitif in the garden.

Tasting Note:

An elegant, truly gastronomic rose from our home in the Rhone. A classic salmon pink rose with delicate perfumed aromas of Rosehip syrup, wild berry blossoms and cherries on the nose. Full flavored, ripe and beautifully balanced with acidity, there's elegant textured berry fruit on the palate with a twist of raspberry freshness to lift the finish. Deliciously balanced and moreish.

