



## Vacqueyras Rosé 2018

750 ML

Grapes variety : 70% Mourvèdre 30 % Grenache

TAV : 13% vol

Soil : Our parcels are located on « Le Plateau des Garrigues », the soil is composed of worn pebbles layer with clay-limestone soil.

Viticulture : We work for a sustainable agriculture without chemical weeding.

Vinification : Grapes are manually harvested and then, are directly pressed. The vinification is processed at low temperature.

This wine is matured in cuve. After 7/8 months is bottled.

Dishes : This wine will be perfect with your aperitives, finger food and grilled meat or fish. To be served between 8°C and 10°C.

Conservation : Ready to drink

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