

Blend: 80% Carignan & 20% Cabernet Sauvignon Rosé,

Vin de France

Sugar: 4.3g/l total

ABV: 12.5%

Viticulture:

• The grapes are sourced from the sundrenched southern French coast.

- Cooling sea breezes help to keep grapes in optimum health and allow the development of expressive aromas and bright acidity.
- Conventional guyot and goblet vine training.

Vinification:

- Grapes are night harvested to protect from oxidation and preserve aromas.
- After destemming, the grapes are gently pressed and then processed through static racking.
- Fermentation is maintained at a cool temperature to preserve freshness.
- Matured in stainless steel tanks for 3 months on its fine lees to add texture and complexity.

Tasting note:

 Beautifully pale pink shade with delicate, alluring aromas of fresh summer berries and white blossom.
Refined and refreshing on the palate with a fruity, crisp finish.

Suitable for vegans.



