



AOP Languedoc ROSE Chapelle Saint Antoine

Grapes : Syrah, Grenache



▪ Terroir

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic. The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

▪ Winemaking

The grapes are crushed before being placed in a vat (Grenache and Syrah are separated) for 24 hours at a temperature of 15 ° C. After this short maceration, the tank is called "saignée"; this part of this juice remains in the initial tank in order to be vinified as red wine. This method is ideal for obtaining more colorful, aromatic and structured rosé wines.

▪ Description & Food Pairings

Raspberry color. An intense nose of red fruits. Round with freshness. Perfect for the aperitif, barbecues, Asian food and summer dishes.

Keeping Potential: **2 years.**

Serving Temperature : **12-14°C**

Alcohol : **13%**