



FLIRT Rosé

AOC Côtes du Roussillon 2020

50cl / 75 cl / 150 cl



Grape varieties : Grenache 70%, Syrah 30%

Terroirs : our terroirs of Tautavel and Maury express themselves in this wine through their different soils: schisteous limestone and clayey limestone.

Vinification : the harvest is carried out by hand with the use of shallow crates. The grapes are then table sorted. Direct press and Temperature controlled fermentation (16-18°C) in stainless steel vats.

Treatment : fining and filtering before bottling.

Storage: Drinking within 18 months to enjoy its freshness.

Tasting Notes: with a lovely grenadine colour, this « gourmand » rosé develops fresh red fruit aromas: raspberry, strawberry and red currant. The mouth expresses youth and freshness, and a fruity and round finish. This wine will be a delightful accompaniment to fishes, hams, white meats and cheeses. Serve at 10-12°C.

Packaging: tasteviné white, cork, personalised cardboard-box of 6 bottles.

FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT

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