



QEF rosé

IGP Méditerranée, France

QUOD ERAT FACIENDUM : Q.E.F
Or : « What has to be done »

TERROIR

The vineyards are located at the foot of the Sainte Victoire mountain and are on clay and stony alluvial soils.

VINIFICATION

We realize a pneumatic pressure of the grapes after de-stemming and a slight mechanic crushing. We carry on a fermentation in inox vats over three weeks and the temperature is kept at 18°C in order to develop the fruit aromas. The bottling is done in January, the following the harvest.

VARIETALS

Syrah, Cabernet sauvignon

TASTING

This deep rosé exhale strawberries and cream aromas and light british candies flavors. On the palate, it will show you a nice acidity and a gorgeous finish.

FOOD PAIRINGS

You can enjoy it chilled (11-12°C) with sushis, salads and all summers dishes.

REVIEWS AND AWARDS



GOLD MEDAL

Or

"MILLESIME 2017 - Robe soutenue, nez fruits rouges cerise, bel équilibre, élégant"

Concours Général Agricole de Paris, 26/02/2018

