

DOMAINE DE CANTALAUZE



Rosé de Cantalauze, 2023

IGP Pays d'Oc, France

"A delicate nectar, balanced between fruity freshness and gastronomic elegance."

PRESENTATION

I have been dreaming of offering an "other" rosé for several years now. Meatier, rounder, which could accompany us throughout a meal but while maintaining finesse and freshness. Here it is !

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm.

VARIETALS

Syrah 50%, Grenache noir 50%

TECHNICAL DATA

Production volume: 2000

Surface area of the vineyard: 7 ha

Yield: 55 hL/ha

12.5 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. Age of vines: 8 years old

SERVING

Serve between 10 and 14 degrees, fresh but not cold

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, French cuisine

