



DOMAINE LE RENARD

IGP Principauté d'Orange
Rosé

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Travaillan, in the heart of the southern Rhône Valley, Domaine Le Renard spans 65 hectares, where the great grape varieties of the region thrive: Grenache, Syrah, Carignan, Cinsault, Viognier, Marsanne, and Roussanne. Founded in 1986 and managed by Pascal Valadier, the estate practices reasoned cultivation, with a strong commitment to the environment. Some parcels are certified organic, and the entire vineyard is worked without chemical herbicides. The soils are maintained by natural cover crops, promoting microbial life and reducing erosion. Vinification favors gentle extractions, with fermentations in stainless steel and concrete tanks at controlled temperatures, preserving the fruity intensity of the grape varieties. Aging is done in oak barrels for structured reds and in tanks for whites to retain all their freshness. Among the flagship references, Cairanne, an emerging appellation in the Rhône Valley, stands out for its richness and complexity. The originality of the estate lies in its meticulous blending work, creating cuvées where each grape variety plays a precise role, revealing a subtle balance between power and elegance.

VARIETALS

Grenache 70%, Syrah 30%

TERROIR

From the sun-drenched soils of the Vaucluse, tempered by the Mistral wind, this rosé from Domaine Le Renard embodies the spirit of southern wines: vibrant, fruity, and thoroughly convivial.

IN THE VINEYARD

Key vineyard practices include attentive soil management and timely treatments adapted to each vintage.

HARVEST

Harvesting is done both manually and mechanically, depending on the parcel and grape maturity.

WINEMAKING

The blend, typical of southern rosés (Grenache, Cinsault, Syrah), is vinified at low temperature in stainless steel tanks to retain the crisp fruit character and freshness of the primary aromas.

AGEING

No barrel ageing, focused on freshness and aromatic expression.

SERVING

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

The delicate robe reveals a pale pink hue with salmon reflections. The nose is clean and expressive, bursting with aromas of red berries (redcurrant, wild strawberry), candy notes, and a light floral touch. On the palate, the attack is lively and fresh, carried by a lovely tension. The mid-palate is supple and thirst-quenching, with a bright finish marked by tangy raspberry and pink grapefruit.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Pale pink with subtle salmon glints

AT NOSE

Expressive and vibrant, red berries and floral notes

ON THE PALATE

Crisp, lively, light-bodied with a refreshing finish

FOOD PAIRINGS

This vibrant rosé is a perfect match for fresh, sunny, or lightly spiced cuisine. Ideal with:

Mediterranean tapas: hummus, marinated peppers, cod fritters

Melon, cured ham & mozzarella salad

Provençal vegetable tian with thyme

Lemon-marinated chicken skewers with rosemary

Shrimp ceviche or salmon tartare with dill

Light Asian dishes: bo-bun, spring rolls

To finish: berry tart or pavlova

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