



Blue Shell, Rosé, IGP Pays d'Oc, Rosé, 2022

IGP Pays d'Oc, France



PRESENTATION

"BLUE SHELL" is a range of wines from Pays d'Oc that captures the essence of the Mediterranean with its perfect balance between warmth and freshness. Bathed in the southern sun of France and refreshed by sea breezes, the wines of "BLUE SHELL" reflect the harmony between the richness of the Languedoc terroir and the refreshing influence of the Mediterranean Sea.

TERROIR

The grapes for this wine come from various terroirs of the French coastal vineyard: those of the mid-slope vineyards of the Hérault Valley, under the influence of the Mediterranean climate, produce rich, warm wines, full of sunshine; a little further south, the sandy alluvial soils around the Thau Lagoon basin bring freshness and salinity; while to the east, the clay-limestone soils around Narbonne, where the climate is dry and sunny, give rich wines.

WINEMAKING

The grapes are pressed immediately after harvest. The must is clarified to obtain a very clear juice, which is then vinified like a white wine and fermented at low temperature (15°C). There is no malolactic fermentation.

VARIETALS

Grenache gris, Cinsault

TASTING

Featuring a beautiful pale pink color, this rosé is perfectly balanced, fresh, lively, and round, with floral and fruity aromas of raspberry and grenadine.

FOOD PAIRINGS

To be enjoyed chilled (8°C) as an aperitif, with salads, grilled meats, pizzas, summer vegetables or Asian dishes. We like to serve it with ginger and coconut milk marinated shrimp skewers. You can also pair it with a simple slice of melon and prosciutto (Italian dry-cured ham).

