



Les Olivades



Les Olivades - IGP Méditerranée Rosé

IGP Méditerranée, France

Winemaking has been part of the DNA of the Mediterranean Basin for more than 2,600 years. This is a deep-rooted vineyard where the sunlight is simply dazzling and the wind will blow your hat off! This vast stretch of land is situated in the south-east of France and includes vineyards of the Rhône valley, Provence and Corsica.

PRESENTATION

The vineyard is implanted on alternating reliefs, mountains, plateaux and plains with a few scattered hills. The soils were created under the influence of marine oscillations are quite diverse in nature (limestone, clay, conglomeratic or shale) but they are excellent for growing good quality vines.

This wine is the result of a rigorous production method applied by some of our best partner vine-growers. Blending and maturing is ensured by our teams, mindful of constantly offering the very best of the appellation.

TERROIR

Nature of the soils : clay-limestone.

WINEMAKING

The grapes are picked in the coolness of the night. Alcoholic fermentation is performed at controlled temperatures in stainless steel vats for between 10 and 15 days.

VARIETALS

Grenache noir 50%, Cinsault 30%, Syrah 20%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature : from 10°C to 12°C.

TASTING

Light cherry-pink colour. Nose opening on notes of fresh red fruits, strawberries and raspberries.

The mouthfeel is very pleasant and well balanced revealing a supple and fresh wine.

