



## 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.

### WINEMAKING

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

