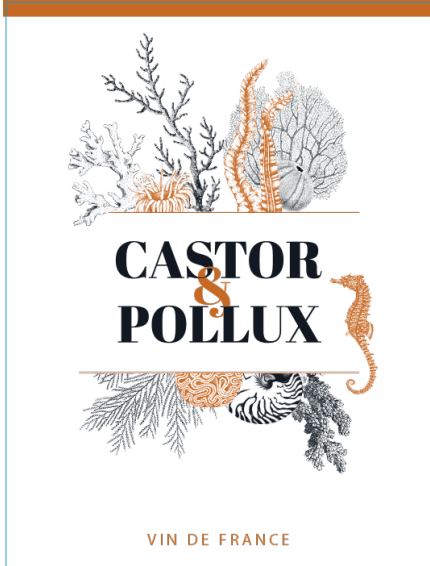


CASTOR & POLLUX



Castor & Pollux, Vin de France, Rosé

Vin de France, VSIG, France

PRESENTATION

The "Castor & Pollux" range is inspired by the famous twins from Greek mythology, protectors of sailors and the Mediterranean Sea. Like these two legendary figures, our white, red, and rosé wines combine strength and harmony. "Castor & Pollux" is an invitation to discover the balanced and timeless flavors of the French vineyard.

IN THE VINEYARD

Mechanical harvesting.

WINEMAKING

The grapes are harvested early in the morning to preserve their freshness. Direct pressing is carried out, followed by careful settling to obtain a clear juice. Fermentation at low temperature allows the development of intense aromas of red fruits and grenadine, while offering a fresh palate, perfectly balanced between roundness and liveliness.

TASTING

This wine is adorned with an elegant pink robe with orange reflections. Its nose reveals fruity aromas of grenadine and red fruits, which precede a palate that is both round and fresh, offering a beautiful harmony.

FOOD PAIRINGS

Served very chilled at 8°-10°C, this wine is excellent as an aperitif or with pizza, salads, and grilled dishes.

