

CELLIERS D'ORFEE

Great wines signing Languedoc

GRAFFAN ROSE 2009

Appellation : AOC Corbières

Terroir : LEZIGNAN

Soil type : Clayey - limestone

Grape varieties : Carignan 30%
Grenache 40%
Syrah 30%

Alc. : 14%

Vinification :

Direct pressing.
Low temperature fermentation. (16-17°)

Tasting notes :

Appearance : clear , bright salmony colour

Nose : pronounced nose on fruit character, red berries and currant (Strawberry).

Palate : fresh and well balanced fruity rosé wine with a rounded mouth. A pleasant refreshing easy to drink wine

Matching food and wine :

As an aperitive, starters, salads, Spicy and exotic food, grill.

Best enjoyed within : 18 months

Awards :

Vintage 2008 ~ Gold Medal at Concours Mâcon 2009
~ Bronze Medal at concours Général Agricole
Paris in 2009

Vintage 2007 ~ Silver Medal at concours vinalies nationales
in 2008



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