

CELLIERS D'ORFEE

De grands vins qui signent le Languedoc

VDP OC ITA EST

Terroir: LEZIGNAN

Soils: Clay and limestone

Grape varieties: Syrah 70%
Grenache 30%

Means of production:

Skin maceration, direct pressing.
Fermentation at low temperatures (16-17°)
Maturing in vats: fine lees put back in suspension.

Tasting notes:

The colour of grenadine
A very fruity nose giving out aromas of little red fruits
(strawberry and wood-strawberry).
The rosé has good balance and freshness.
It is very fruity.

Pairing of food and wine:

Salads, spicy exotic dishes, grills ...

