

FONTAINE DU CLOS



CERTITUDE Rosé 2013

IGP DE VAUCLUSE

Varietales:

Grenache, Sauvignon, Tempranillo

Terroir:

Calcareous-clayey, silty soil

Vinification:

The grapes are harvested end of August by night so as to preserve all the freshness to the fruit. A maceration is done at low temperature, then follows a direct pressing. The wine is aged on fine lies during 4 months before bottling.

Tasting notes:

View: Nice and light pale pink color.

Nose: Fruity and floral nose.

Mouth: Round and smooth, refreshing.

To share for aperitif, and all along the day
(with salad, grill and fresh cheese)

12 % vol.

Serving temperature: 10°/ 12 °C

It will hold its promises during 2 years

Indication Géographique Protégée