

Pinot Rosé

"Les Rives de l'Estang"

SOILS : Lower soils are deep clay and silt, the higher soils are clay and light limestone

GRAPE VARIETY : Pinot Noir

VINEYARD & TERROIR

Located in Languedoc between Pézenas and Gignac, halfway between Puilachet and Canet. The Pinot Noir plot extends along the west banks of the pond emptied out by the monks of Cassan Abbey in the 12th Century. The lower part of the vineyard (formerly under water) contrasts with the higher lighter and shallower part of the pond. In the mornings the air stays humid and fresh for a long time allowing a slow optimal and phenolic grape maturity.

WINEMAKING & AGING

Bleeding rosé, macerated in cement casks for 2 hours followed by casting and cold static settling for 48 hours. Fermentation is done in steel tanks with indiginous yeast during 3 weeks at a low controlled temperature of 12°C. After racking, the ageing process takes place on fine lees until bottling.

Tasting

- Pale pink. Fresh and delicious, this rosé opens on notes of white fruit with good acidity. A tight and sophisticated palate, refreshing with notes of strawberry compote.
- Great as an aperitif or with a top quality charcuterie board. Two simple mediterreanean and classic french dishes "Tian de légumes" or a "croustade de Clementoise" would pair deliciously with this wine.
- This wine is best chilled and served between 8 and 10°C.