

FONTAINE DU CLOS



ESTIVAL Rosé 2011/3

IGP DE VAUCLUSE

Varietals:

Grenache, Cinsault and Tempranillo

Terroir:

Calcareous-clayey, silty soil

Vinification:

The grapes are harvested by end 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 nose of raspberry and pomegranate.

Mouth: Round and fat in mouth.

Light and refreshing rosé wine.

Very well for aperitif and all along the meal
(with salad, grill and fresh cheese).

12.5 % vol.

Serving temperature: 10° / 12 °C

It will hold its promises during 2 years

Indication Géographique Protégée