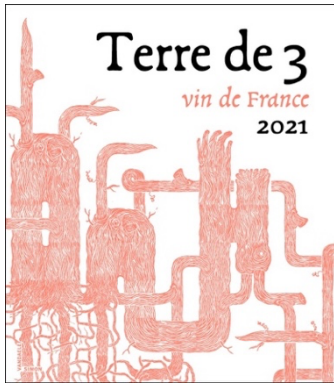


technical sheet



RANGE: ASSEMBLAGE

TERRE DE 3 ROSÉ

2021

WINE OF FRANCE



The idea of the winery is that each cuvée should be a unique work of art, never made before and never to be made again - to each its own moment or pleasure!

The spirit of this cuvée is to make a true rosé with character that is off the beaten track.

GEOLOGY

Schist with a touch of quartz.

GRAPE VARIETY

Fermented Gamay juice from a manual harvest.

CULTIVATION METHOD

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products.

WINEMAKING

Naturally fermented grape juice, without yeast. Not filtered or fined.

Low level of sulphites to respect the fruit.

ANALYSIS AT THE BOTTLING STAGE

Sulphites: total 28 mg/L (EU standards: 200 mg/L and organic wine: 150 mg/L; Demeter wine: 90 mg/L); Alcohol: 13.66% vol; Residual sugars: 0.60 g/L

TASTING

The nose is lively and suggests a beautiful basket of red fruits. The palate develops a beautiful vivacity to finish on a mineral and spicy freshness.

ADVICE

Our favourite pairings: on its own with friends, with aubergine caviar or even with fish of character (red mullet, sea bream, etc.).

Serve between 7 and 9°C. Enjoy between 11 and 13°C.

Cellaring: in its youth.

