



ROLLIER DE LA MARTINETTE

Rosé 2018

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A blend of Mediterranean grapes, typical to Provence, for a bright and elegant Rosé.

Only the first juices and the core of the press -about 80% of the total- are used to compose Rollier rosé's blend.

BLEND & WINEMAKING PROCESS:

Grapes: Cinsaut 30%, Syrah 25%, Grenache 20%, Tibouren 15%, Mourvèdre 10%

Alcohol degree: 13,5%

All the grapes of this cuvée come from the clay-lime-stone terroir of La Martinette. They are sorted-out while harvested and picked up at dawn in order to preserve a maximum of freshness and aromas. The press is slow and delicate, followed by a static clarification and a fermentation in stainless-steel tanks. After blending, the cuvée is aged on its fine lees in tanks for several months.

SENSORIAL CHARACTERISTICS:

A pale salmon pink colour. An open nose, crispy and very fresh with springtime hints of white flowers, white peaches and citrus fruits. The attack is tender and generous with an aromatic complexity of exotic and floral notes. The long finish is generous and fresh.

WINE & FOOD PAIRING:

This refreshing wine is perfect for convivial gatherings like an aperitif drink with family or friends. Its floral and springtime fruit aromas also make it a good match for summertime starters like fish carpaccio or a lemon-flavoured white meat.