



A blend of typical Mediterranean grape varieties of Provence for a bright and tasty rosé wine.

Only the musts of the first juices and the hearts of the press are selected to compose the assembly of our Rollier rosé wine, that is to say 80% of the extraction of the grape juice only. This wine can be savored at all your moments of pleasure.

BLEND & WINEMAKING PROCESS:

GRAPE VARIETIES

Grenache 40% - Cinsault 25% - Tibouren 20% - Syrah 10 % - Rolle 5%

ALCOHOL DEGREE

13%

100% of the grapes that make up this wine come from the clay-limestone soil of our estate. They are sorted in the vineyard and picked up at daybreak in order to preserve a maximum of freshness and aromas. The pressing is slow and delicate, followed by a static settling and a fermentation in thermo-regulated

stainless steel tanks. Once the blending is done, the wine is aged in vats for several months on fine lees before bottling.

SENSORIAL CHARACTERISTICS:

With its light peachy-pink color, this vintage boasts superb aromatic finesse. The wine expresses notes of white-fleshed fruit and citrus. The palate is invigorating, marked by notes of grapefruit zest. The finish is characterized by intense freshness. A well-balanced, elegant wine to be enjoyed young.

WINE & FOOD PAIRING:

This fresh wine is perfect for convivial occasions, an aperitif with family or friends. It will be the ideal companion of summer starters such as vegetable tartar, red mullet crudo, fish carpaccio or white meat with lemon.

