



ROLLIER DE LA MARTINETTE

Red Wine 2018

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An atypical blend in Provence for a pleasure wine.

The union between East and West: the continent with Syrah and the Atlantic coast with Cabernet Franc complete each other in a fascinating bouquet of fruity aromas. Rollier Rouge is round, crispy, and incredibly fresh.

BLEND & WINEMAKING PROCESS:

Grapes: Cabernet Franc 40 %, Cinsaut 30 %, Syrah 30 %

Alcohol degree: 13,5%

The grapes are manually harvested and carefully sorted-out in the vineyard. They then undergo a cold pre-fermentation maceration in stainless-steel tanks in order to preserve the freshness and fruitiness. A light 9-month ageing completes the process before bottling.

SENSORIAL CHARACTERISTICS:

A deep red colour. An open nose with black fruit aromas: blackberry and blueberry with floral notes of violet. The attack is supple and agreeable, the tannins are compelling, typical to our young wines.

WINE & FOOD PAIRING:

This wine goes perfectly with barbecue or plancha grilled meat, chili con carne or pieces of beef.