

CÔTES-DU-RHÔNE

APPELLATION D'ORIGINE PROTÉGÉE



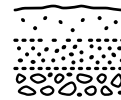
VARIETY

Grenache, Mourvèdre, Cinsault, Carignan.



VINE

Bearing vines of average age with dense clusters and large grapes with lots of juice.



SOIL

Sandy slopes between Séguret and Vaison-la-Romaine, coplanted parcel.

Organic growing



FERMENTATION

Complete pressing + partial dripping by draining.

Fermentation in stainless steel tanks and new demi-muids, light toast.

Malolactic fermentation and lees with batonnage.



AGING

9 months in stainless steel tanks and demi-muids on lees + 5 to 6 months in the bottle.

Rosé
750ML



La vie en Rose

A WORD FROM THE WINEMAKER

Sitting poolside with a glass of rosé on ice is great in the summer, but it gets old fast. Not only that, but making rosés is energy-intensive and demands no small number of oenological inputs. Not really our style at Grandes Serres...

So we decided to make a rosé that goes against the grain: a rosé to hold on to, partially fermented like a white and partially like a red, to drink at least one year after the harvest. Young, generous aromas of red fruit are subtly accentuated by hints of fresh-out-of-the-oven brioche and Bourbon vanilla. After keeping it for several years, it takes on a floral note of lilac and rose, making it abundantly clear why this rosé needs to be aged in the bottle.

The mouthfeel is lively, but with an ample, plump body and a long finish.

**A rosé equally delightful in the summer and in the winter.
For rosé lovers who want to explore something new.**

ROMAIN LEROY

