



# 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 Séguet 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.



# La vie en Rose

*Life through rose colored glasses*

## 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

