

À Fleur de Pampre

Rosé

BLEND

Cinsault, Grenache & Syrah

VINEYARDS

The vines are 30 years old on average and grow in clay soil at an altitude of 250m.

WINE MAKING AND AGING

Black grapes are picked at night for freshness then pressed in a pneumatic press. The juice ferments in concrete vats. It is then aged on fine lees in the same vats to enrich the wine.

TASTING

This blush-coloured rosé is bursting with heady fruit, sweet with redcurrant and has a lively, smooth and pure finish with extra sweetness.

