



LE CLOS DU SERRES

ENTRE AMIS 2016

AOP Languedoc

Rosé – Organic wine

A forgotten grape : l'oeillade !

This rosé is partly the result of a grape "oeillade" that no longer exists. There are still a few plots on St Jean de-la-Blaquiere. This is a grape oval with thin skin who was also a grape mouth in the 60s. It gives a nice fruity and tannic few notes.

It is an oval grape with fine skin that was also a grape of mouth in the 60s. You find here all its delicacy and its brilliant fruit.

Grapes

Œillade, Cinsault, Grenache, Carignan, a quarter of each.

Terroir

Schistes, sandstones, pebbles, ruffes.

Vinification

Rosé of bleeding from our reds with limited yields and press. Strict settling. Vinification between 15 and 18 ° C. No malolactic fermentation to keep all the freshness.

Tasting notes

A beautiful pale pink dress. A refreshing wine but also endowed with a beautiful material and aromas of citrus, grapefruit and freshness in the final.

Vintage

Small but beautiful!

Manual harvest

Gastronomic accomplice

Grilled meats and fish, Asian-sounding dishes, a rosé that will follow you throughout the meal!



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