



# LE CLOS DU SERRES

**Name of wine :** ENTREAMIS 2020

**Appellation :** AOP Languedoc

**Color :** ROSE DE GASTRONOMIE

**Certification :** biologique écocert

**Grappes :** Mourvèdre, Carignan , Syrah

Degrees : 13 %

Rosé from our red grapes with low yields, providing a beautiful aromatic richness with pressing and bleeding which make it a gastronomic rosé that borders on the profile of a white wine.

## Manual harvest

### Vinification: Rosé de bleeding + press.

strict deburring. Vinification between 15 and 18 ° C.

No malolactic fermentation to keep all the freshness.

Bleeding: the 1st juice is isolated after 2 hours of vatting, very fine and delicate juice.

Press: the whole bunches are pressed in a pneumatic press, the extraction is richer, aromatic and complex.

Diam natural cork stopper guaranteeing no cork taste with controlled permeability for the preservation of aromas

## Tasting notes

A fine and delicate wine with a pale color, a beautiful freshness and tangy notes on the finish.

**To accompany** asparagus, grilled white or red meats, fish, sushi. From aperitif to meal.

