

LUC PIRLET

ROSÉ BLEND

CINSAULT - SYRAH | IGP PAYS D'OC



HISTORY

This blended wine is the result of passion and a reasoned viticulture. The grapes are carefully selected among our vineyards located on the different terroirs of Limoux (Languedoc Roussillon). The combination of the grape varieties and the different terroirs allow us to develop the best of each.

VINEYARDS

Our methods of cultivation are based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: the upper valley of the Aude, Atlantic and Mediterranean zones.

WINEMAKING

Bleeding rosé with short maceration in temperature controlled stainless steel tanks. Pneumatic pressing. Alcoholic fermentation during more or less 2 weeks at 15-16°C. Both grape varieties are vinified separately then blended before the aging in stainless steel tanks.

TASTING NOTES

- **APPEARANCE**
Light salmon pink colour.
- **NOSE**
Notes of fresh red berry fruit.
- **TASTE**
Fresh and elegant with small red fruits notes and hint of strawberries.
- **SERVING TEMPERATURE**
Best served between 8 and 10 °C.