



## SANS CHAGRIN CINSAULT ROSÉ

£9.00

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The label depicts the tall arches of an old medieval castle many of which were historically built amongst the vines in the small countryside villages. Today, people come from all over the world to see these grand buildings and stroll in the shade their "arches" under the warm Mediterranean sun before pausing from a refreshing glass of rosé.

The Pays d'Oc region benefits from the Mediterranean climate which provides hot, dry summers for a perfect

maturity. On the other side, the Montagne Noire brings enough humidity and cool temperatures for the vineyards to produce grapes packed with rich, fruity notes yet with balanced structure and freshness.

The grapes are harvested at night when the temperature is cool in order to prevent oxidation and preserve the freshness. The juices are fermented after a gentle pressing. The fermentation process is led at a cool temperature to enhance the aromatic profile of the varietal. The wine stays on its fine lees at least two months and is stirred periodically, providing a smooth texture.

**Grape Varieties:** Cinsault and touch of muscat.

**Tasting Notes:** This fresh rosé wine from the south of France shows off the beautiful pink salmon colour in the glass. It has wonderful aromas of ripe

strawberries, which are accompanied by a touch of lychee and apple. It has a really fresh character, lively and pleasant and works at all times of year.

**Food Match:** Chilled as an aperitif or with charcuterie or salmon quiche. Would also work with a range of Asian dishes.

**Ageing Potential:** Up to 2 years

**Sugar Level:** 9g/l

**Closure:** Screw Cap

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