



Chat Pitre rosé

Vin de pays d'Oc

<i>Wineyard's age</i>	15 years
<i>Grapes</i>	Grenache (30%), Cinsault (30%), Syrah (40%)
<i>Degree</i>	13°
<i>Vintage</i>	2009
<i>Yield</i>	40hl/hect
<i>Vinification</i>	Rosé vinified by "saignée". Constant monitoring of the temperatures.
<i>Ageing process</i>	In tanks during 6 months.

Tasting comments

A dress of pink silk, the wild rose of islands Bourbon!
The nose distinguishes itself by its very frugal character. The mouth associates with delight of the aromas of crushed strawberries and jam of raspberry. Finale is long, refreshing and fruity.
Friend of apéritifs of edge of terrace, the Chat Pitre rosé agrees perfectly in the summer atmospheres, as in the evenings in good company.