



Roseum

Rosé - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Haut-Minervois Causse.

GRAPE VARIETIES

A blend of two varieties: Grenache Noir and Cinsault.

VINIFICATION

This rosé is made using a direct pressing method. It is aged on fine lees until the spring following the harvest, and then bottled.

TASTING

A pale pink robe, red fruits notes on the nose, a very refined cuvée. A round and well-balanced palate with good aromatic persistence.

IDEAL WITH

Mixed salads, partridge and white meat. Couscous, paella, brochettes, gazpacho, sautéed rabbit. Asian food. On the terrace or for a festive meal.

AGING

Ready-to-taste wine. Up to 1 to 2 years.

CAILHOL GAUTRAN