

## IGP La Haute Vallée de l'Orb

**Soil:** Ruffe, limestone, clay, sandstone and basalt.

*Ruffe* : local word in Herault for rocky soil consisting of 'pelites' : tiny particles of red earth ( a blend of clay and iron oxyde with diameter < 1/16 mm) of sedimentary origin (debris originated from the erosion of earlier rock formations).

**Grape varieties:** Cinsault, Pinot noir.

**Harvest:** Hand picked in 'cagettes'.

**Harvest date:** September 8th and 9th

**Vinification:** Direct pressing, followed by vinification in stainless steel tanks.

**Maturing:** In stainless steel tanks on fine lees.

**Tasting notes:** This rosé wine offers a quite distinctive and complex nose with scents of thyme, lilacs, violets and blackberries. The mouth is dominated by spicy aromas. The bouquet is supported by a fine balance, mellowness and minerality, resulting in a long finale.

**Harmony:** Because of its richness and balance, this rosé wine can accompany a broad spectrum of dishes, ranging from fish, white meat to the Mediterranean cuisine as a whole. Serve at 10° C.



*Cinsault Rosé*