

IGP MÉDITERRANÉE

CERTITUDE ROSÉ

2017

FOOD AND WINE PAIRING

This fruity and refreshing wine can be savored all along the day.

GRAPE VARIETIES

Grenache, Muscat Petits Grains, Nielluccio

TERROIR

Calcareous-clayey soil

VINIFICATION

The harvest takes place in mid-September, in the freshest hours of the morning.

The particularity of this vintage is the blending of the variety of white, Muscat, with the varieties of black, Syrah and Grenache, from the press, so we obtain a nice rosé colour with muscated aromas.

TASTING

Pale color with shades of peach.

Bright and expressive nose with hints of malabar, litchi and cherry candy.

Lickerish mouth, which hold freshness in the final.



Alc/vol 12,5%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil