

IGP MÉDITERRANÉE

CERTITUDE ROSÉ

2024

FOOD AND WINE PAIRING

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

GRAPE VARIETIES

Colombard, Syrah, Nielluccio, Sciaccarello, Muscat d'Alexandrie

TERROIR

Our vines benefit from a cool, clay-limestone soil, producing light and fruity wines! The subtle alliance of black and white grape varieties promises a tasty moment.

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 Petits Grains with the varieties of black, Syrah, Nielluccio, Sciaccarello, so we obtain a nice rosé colour with muscated aromas.

TASTING

Attractive, very pale color. The nose is very expressive, with floral notes (cotton flower, jasmine) and exotic fruit (lychee). The palate is greedy and well-balanced.



Alc/vol12%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil