



AOC Languedoc

Rosé 2018



Varieties: Syrah, Grenache



Terroir: The vineyard parcels used to make this wine are on slight slopes at the base of the Cévennes mountains. The soils are calcareous clays with varying amounts of small to medium stones, meaning the vines require no irrigation. Fruit from several parcels are blended together to achieve complexity and balance



Viticulture: The parcels used for our AOC range have vines that express a good balance between vine growth and grape production, meaning that there is a moderate amount of crop which has optimum exposure to the sun. Management is proactive rather than reactive to minimise the number of interventions needed



Winemaking: Fermented and aged in oak barriques



Tasting Notes: Intense strawberries and cream aromas are followed up by a mouthfeel that is full and fresh with flavours of cherries and crème brûlée



Suggested Food Matches: Ideal as an apertif, this wine can equally accompany light meals

Cellaring: One to three years, depending on storage conditions
Best served between 8 and 12°C



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