

Vign
erons
crea
teurs

Abbatiale Prestige

Rosé, Millésime 2023

AOP Costières de Nîmes

- Les Emblématiques -

Grape varieties :

Syrah, Grenache Noir
75cl

Wine-making :

We have selected our best plots for this cuvée.
Morning harvest to preserve the freshness of the fruit.
Direct pressing and cold static settling followed by fermentation in tanks at controlled temperature.

Tasting :

The colour is peachy pink with pearly highlights.
The nose expresses notes of white flowers associated with clementine zest.
A fresh attack on the palate combining the crispness of the orange and the elegance of a bouquet of fresh fruit.

Food pairing:

This rosé matches perfectly with a lamb stew with olives, fresh goat cheese or a strawberry crumble.

Serve at : 10-12°C

Cellaring: 1 - 2 years.

