

Vign
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crea
teurs

Abbatiale de St-Gilles

Rosé, Millésime 2023

AOP Costières de Nîmes

- Les Emblématiques -

Eco-designed range:

Use of a returnable bottle, certified paper with washable glue for easy reuse, a paper format that allows labels and back labels to be grouped together, and ink made from natural pigments derived from minerals and plants.

Grape varieties :

95% Syrah, 5% Grenache noir, 1% Mourvèdre
75cl

Wine-making :

Traditional wine-making in vats with complete destemming. The berries are then crushed, bursting open to release the pulp, skin, seeds and juice. The juice is racked and fermentation begins at low temperature.

Tasting :

A lovely pale pink colour. The nose is expressive and aromatic, with citrus notes. The palate is fresh and marked by fresh fruit and flowers. A fine balance of freshness and generosity.

Food pairing:

This rosé is perfect for summer evenings, with aperitifs, grilled fish and summer salads ...

Serve at: 10-12°C

Cellaring: 1-2 years.



A wine reinvented by our sustainable winegrowers

www.vigneronscreateurs.com