

Vign
erons
crea
teurs

La Vidalière
Rosé, Millésime 2023
AOP Côtes du Rhône

- Les Emblématiques -

Grape varieties :

Grenache, Mourvèdre

Winemaking :

Harvested at night. "Rosée de saignée", static cold settling. Vinification in concrete vats with controlled fermentation temperatures of 15°C. Alcoholic fermentation for 25 days.

Tasting :

Bright, melon-pink colour with silver highlights.
Fruity and expressive nose with notes of wild strawberries and small red berries.
Gourmet mouth with aromas of red fruits and a good length.

Food pairing:

Enjoy with provençal stuffed vegetables, a fish tagine or as an aperitif.

Serve at: 10°- 12°C

Cellaring: 1-2 years

