

# **Vestiges Romains**

Rosé, Millésime 2023 IGP Pays du Gard

- Nos IGP Pays du Gard -

#### Grape varieties:

Grenache noir, Syrah 75cl

## Wine-making:

Fermentation at low temperature to extract a fruity and fresh wine.

#### Tasting:

Eye: peach colour with silver highlights.

Nose: expressive with citrus notes (grapefruit) and a floral touch of

hawthorn.

Palate: fresh attack with a predominance of citrus fruits.

Supple finish.

## Food pairing:

To be enjoyed as an aperitif or as part of a country-style meal, with grilled meat or a tasty pizza.

Serve at : 9°-11° C Cellaring: 1 year

