

Fiche Technique

« Cuvée Rosé »



Vin de France

Vintage : 2017

Grape varieties :

Cinsault 60%,

Syrah 40%

Degré : 12,5 % of alcohol

Vinification : traditional vinification in whole grains. Bled rosé process

Laying down: 1 year

Tasting : intense robe, fruity nose, round tanins and fruity notes in mouth

Alliance gastronomic : aperitives, cold staters, barbecues, wihte meat

Advice : open at least one hour in advance and store it in a fridge befor serving. Serve between 6° and 12°C

DOMAINE FONTANILLE HAUT

Joan Fournil - Fontanille Haut -11800 Laure Minervoies

06 78 74 18 65 - joan.fournil@gmail.com

www.domainefontanillehaut.com