











**LES VIGNERONS
DE QUISSAC**



Petit Cambon Rosé

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|  Alcohol : 12.5% VOL |  Serving temperature: 7°C |
|  Colour : Rosé |  Grape(s) : 100% Syrah |
|  Capacity : 750 ml |  Label : HVE, IGP OC |
|  Origin : Gard, France |  Pairings: Aperitifs, grilled meats |

Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in south-eastern France.

Vinification

Traditional, in temperature-controlled concrete vats.
Direct pressing, long fermentation of 3 to 4 weeks at 16°. Nitrogen protection against oxidation from harvest to bottling.

Tasting

Fresh mouth with raspberry aromas, pale pink color.

Food and wine pairing

Ideal for appetizers, grills and Mediterranean dishes.

Composition

100% Syrah.



vignerons-de-quissac.com



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Find this bottle on our
website:

