



# LES VIGNERONS DE QUISSAC



## Prestige Rosé



Alcohol : 13% VOL



Serving temperature: 6-8°C



Color : Rosé



Grape(s) : Syrah 50 % Grenache 50 %



Capacity : 750 ml



Label : HVE, IGP OC



Origin : Gard, France



Pairings : Aperitifs, spicy exotic cuisine

## 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

Pale colour with pink tints, fierce attack, red fruit finish.

## Food and wine pairing

Aperitifs, exotic spicy cuisine, fruit desserts.

## Composition

Syrah 50 % Grenache 50 %.



[vignerons-de-quissac.com](http://vignerons-de-quissac.com)



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