



LES VIGNERONS DE QUISSAC



Signature - Rosé



Alcohol : 12.5% VOL



Serving temperature: 8-10°C



Color : Rosé



Grape(s) : Cinsault



Capacity : 750 ml



Label : HVE, IGP Cévennes



Origin : Gard, France



Pairings : Aperitifs, Salads, 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

Pale pink colour. Nose of red fruit. Well-balanced palate, revealing mineral notes.

Food and wine pairing

Perfect as an aperitif. Goes well with salads, grilled meats and all Mediterranean dishes.

Composition

100% Cinsault



vignerons-de-quissac.com



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Find this bottle on our
website:

