

CÉRÈS

A very pretty, pale 'Ceres rose petal' pink. The nose is floral, with delectable notes of exotic fruit such as mango and pink grapefruit finishing on peach blossom. Fruity, fresh, and well-balanced in the mouth, it offers white fleshed fruit followed up with a lemony finish. A stunning appellation rosé with superb complexity and concentration, with a strong Mediterranean character, that is perfect for enjoying in moments of relaxation or celebration all year round.

FICHE TECHNIQUE

Appellation
AOP Languedoc

Millésime
2021

Cépages
40% Mourvèdre
30% Cinsault
30% Grenache noir

Degré
13, 5% alc./vol

Terroir
Limestone clay. The warm, sunny climate with low rainfall is typically Mediterranean. Winters are mild, the summers hot, and regular dry periods allow the grapes to ripen perfectly.

Vinification
The harvest dates are chosen in order to obtain perfect balance. The Cinsault and the Mourvèdre grapes are picked according to their vivacity, whilst the Grenache is harvested at optimum ripeness. Total destemming is followed by maceration at 15°C for two hours then temperature - controlled fermentation at 16°C. Fine lees are added at the moment of racking before alcoholic fermentation to add structure and complexity to the palate. There is no malolactic fermentation.

Élevage
Stainless steel vats.

PALMARÈS

La Revue du vin de France June 2022
89/100

Jancis Robinson 2022
16/20

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SARL AU CAPITAL DE 8918,70 EURO - SIREN 42947641900024 - TVA FR94 429 476 419



PALMARÈS

VINUM World of Rosé 2022
84/100 - 3*

Concours Elle à Table 2022
Gold Medal

Concours Terre de vins 2022
Gold Medal

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