

CÉRÈS

A dainty pale pink wine with a deliciously fruity nose that offer floral notes, exotic fruit such as mango and pink grapefruit, but also vine peach, aniseed and freshly picked mint. In the mouth it is round, vibrant and vinous, with wild strawberry and orchard fruit evolving to a lovely finish of Roussillon apricot, mint, and aniseed.
A delightful appellation rose with superb complexity and magnificent concentration for enjoying all year round.

FICHE TECHNIQUE

Appellation
AOP Languedoc

Millésime
2023

Cépages
40% Mourvèdre; 30% Cinsault; 30% Grenache noir

Degré
12.5 alc./vol

Terroir
Limestone clay

Vinification
The grapes are picked according to the final balance desired. The Cinsault and the Mourvèdre are picked according to their vivacity, whilst the Grenache is allowed to reach maximum ripeness for greater fruit and smoothness. All the movements of must take place under blanket gas.
Total destemming is followed by skin maceration at 8°C for two hours then static settling for 48 hours. Fine Grenache lees are added at racking before alcoholic fermentation to add structure and complexity to the palate. Alcoholic fermentation is at a controlled temperature of 16°C. There is no malolactic fermentation.

Élevage
3 months in a stainless steel vats.

PALMARÈS

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