

# Gouleyant

## ATTRIBUTES:

**Country:** France  
**Wine region:** Occitanie  
**Geographical name:** IGP Côtes du Lot  
**Colour:** Rosé  
**Grape Variety:** Malbec

## AGING POTENTIAL:

To be drunk in its youth.

## SERVING TEMPERATURE:

6° - 8°C



## TERROIR:

The vineyards are planted on the foothills of the Massif Central between 130m and 300m altitude. Two types of soil characterise the terroir from which Gouleyant is made, namely Kimmeridgian clay-limestone and the ancient quaternaire gravel.

## VINIFICATION:

Vinified at low temperature for 10 days and then matured for two months on lees.

## TASTING NOTES:

Gouleyant rosé has a light colour with purple and rose petal reflections. The nose is intense, with notes of raspberries, redcurrants and English sweets. The palate is superbly balanced and fresh with notes of small red fruits.

## FOOD AND WINE PAIRING:

This rosé will be the perfect companion of your barbecues! It will go perfectly with meat, fish or fresh salads.

