



MONSIEUR PARADIS PAYS D'OC

Designation:

GRENACHE-CINSAULT - PAYS D'OC IGP - ROSE

Grape varieties :

Blend of 70 % Grenache and 30 % Cinsault which makes this wine very typical.

Vinification:

The grapes are harvested when ripe, destemmed and crushed. Maceration takes place at low temperature followed by a filtration of the must after pressing. Fermentation at a very low temperature to preserve all the aromas. The wine is aged in stainless steel vats in an inert atmosphere at low temperature.

Soil:

Great variety : there are clay-chalky, sandy, schistous and gravelly soils.

Alcohol content :

12%

Sensory characteristic :

Colour : A very light, shiny salmon-pink rosé.

Nose : A very expressive bouquet revealing aromas of fresh red fruit and strawberry.

Palate : Fine, fresh and elegant on the palate, a perfect balance.

