



TASTING NOTE

CHATEAU RAISSAC

Domaine Raissac « Les Lys » Rosé de Syrah



Specifications:

Blend: 100% Syrah

Alcohol: 12 % per volume

Type: IGP Pays d'Oc

Residual sugar: 0.8 g/l

Yield: 55 Hl/Ha

Soil: clay-limestone slopes

Age of the vines: 13 years

Vinification:

Skin maceration at low temperature for two hours to obtain the desired color. Fermentation for fifteen days at a temperature between 14°C and 16°C. Aged on lees with stirring for five weeks.

Tasting notes:

Pink glints with salmon reflections. Intense delicate nose of red berries. Raspberry and redcurrant flavors override refreshing taste. The length and balance are underlined by a gentle fresh finish.

Wine and food pairings:

A nice summer wine to serve as an aperitif or with a Mediterranean salad or a grilled fish.