

Crain de Rosée



CÔTES DU RHÔNE

On the left bank of the Rhône, on the terraces and slopes of the Vaucluse. The soil is chalky-clay, slightly sandy.

Grape varieties :

Grenache, Syrah, Cinsault

Vinification :

Traditional, with short alcoholic fermentation of the grapes to extract colour, then fermentation of the tinted juice at low temperature.

The wine :

A brilliant fresh pink colour

A highly-scented bouquet of flowers

Smooth, elegant and lively flavour.

The wine accompanies grilled meats and pork meats.

Best time to be drunk :

Is best drunk when young and very fresh but can be kept for 2 years

Recommended drinking temperature :

8/10°C

Bottle 75cl	Case of 6 bottles		Europe Palette					
Fridge Tall	Weight Kg	Dim. (cm) Lxwxh	Nb of bottles	Nb of cases	Nb of Layers	Nb of Cases / layer	Weight Kg	Dim (cm) Lxwxh
	8	25.8x17.3x33	456	76	4	19	630	120x80x147