



ROSE CORAIL AOP

Terroir and Yield

Clay-limestone soil, pebbly. Northwest, West exposure. Altitude 380 m, ample yield of 55hl/ha!

Grape variety

Grenache Noir 30%, Syrah 25%, Cinsault 25%, Carignan 10%, Vermentino 5%, Clairette 5%.

Harvest and Vinification

Harvest between September 7th and October 3rd. The season was characterized by a high mean temperature, but a rather temperate summer. After recovering from the aftermath of the 2012 hailstorm, the vines expanded vigorously. We were able to realize the most significant harvest in 20 years.

The different grape varieties developed a very homogenous maturity and we still have a perfect balance between the PH (3.25), total acidity (6.58) and alcohol (13%).

This wine was produced through direct pressing, partially destemmed.

Certain varieties went through a cold maceration for 8 to 24h before being pressed. Cold clarification and natural fermentation between 64 and 73°F. Gravitational work in the cellar as often as possible.

Maturation and Production

Inox and cement vats.

Production of 710 hl, more than 93 000 bottles plus 1000 Magnums.

Tasting

Clear abricot bouquet, a finely spiced citrus nose, slightly lemony, floral. The palette is taut, white fruits, citrus, hint of fennel ... a rosé for every occasion and any meal!

