



DEMAZET

VIGNOBLES

Vin de France, Rève rose 2022, Rosé

Vin de France, VSIG, France

TERROIR

Semi-stony soils

WINEMAKING

Direct pressing, settling, then vinification in barrels. Daily stirring of the lees during the alcoholic fermentation, then during the maturation on fine lees in barrels for 4 to 8 weeks; regular tasting follow-up to determine the end of the maturation in barrels.

VARIETALS

Grenache, Cinsault

12,5 % VOL.

SERVING

Served at 11/12 °C

TASTING

Pretty pale color. Intense and elegant nose of rose petal supported by a small note of marzipan and biscuit. The attack in mouth is supple and silky. Nice volume and sweetness accompanied by a very pleasant freshness. Pleasant and greedy wine.

FOOD PAIRINGS

Appetizer, will accompany a meal with meat, sautéed vegetables, cheese and dessert



DEMAZET VIGNOBLES

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

