

VINS DE PAYS VAUCLUSE

CERTITUDE ROSÉ

2023

AWARDS

Winner of the 24th Trophy for Vaucluse Winegrowers' Know-How

FOOD AND WINE PAIRING

This fruity and refreshing wine can be savored all along the day.

GRAPE VARIETIES

Syrah, Colombard, Muscat d'Alexandrie

TERROIR

Our vines benefit from a cool, clay-limestone soil, producing light and fruity wines! The subtle alliance of black and white grape varieties promises a tasty moment.

VINIFICATION

The harvest takes place in mid-September, in the freshest hours of the morning.

The particularity of this vintage is the blending of the variety of white, Muscat Petits Grains with the variety of black, Caladoc, so we obtain a nice rosé colour with muscated aromas.

TASTING

Pale peach-skin colour. The nose is very flattering, with aromas of peach candy, wild strawberry and fresh apricot. The palate is delicious, with a lovely sweetness and a hint of freshness on the finish.



Alc/vol 12.5%

Serving temperature : 10°C - 12°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil