

Réserve Saint Dominique



IGP MEDITERRANEE CENTIFOLIA Rosé

TERROIR

Clay and gravel in plains

GRAPE VARIETIES

70% Grenache 30% Egiodola

VINIFICATION

Direct pressing with pneumatic press, wine making in vat with temperature control (max 17°C).

Ageing of 4-5 months in stainless steel tanks before bottling.

TASTING

Attractive « pomegranate » colour. Very “summer” type of rosé. Nose of watermelon, morello cherries, prunes and blood orange. Attractive freshness on the palate, pleasant drinking wine. Summer rosé, with a nice freshness and intense minerality.

SERVICE AND PAIRING

Ideal: 10°C

Nicoise styled stuffed vegetables
Lasagne with spinach goat cheese
Tarte pissaladière (with fried onions)
Sushi & sashimi