

MerveillesIGP Méditerranée



depuis 1884



"Fruity &smooth"

GRAPES

70% Caladoc, 20% Cinsaut, 10% Carignan

The Caladoc combines the spicy structure of Malbec with the roundness of Grenache. Assembled with the fruitiness of Cinsaut and the depth of our old Carignans, this allows us to create seductive wines with a beautiful harmony between vivacity and roundness.

TERROIR

The grapes ripen on our maritime terroir to the south of the property. On these fertile and sunny lands they give us IGP wines which combine lightness, fruity and roundness.

WINEMAKING

Direct pressing, must stabilization, rigorous settling, and fermentation at very low temperature to extract maximum aromas.

TASTE

With a very light color with pale pink nuances, Vue Mer opens with aromas of citrus and fresh fruit. The palate is refreshing with a beautiful smooth and persistent finish.

SERVING

This light and fresh rosé wine will be enjoyed as an aperitif, with grilled meats, tomato mozzarella, a hot goat cheese salad or a vegetable tart.

Serve between 6°C and 10°C.

Gencod: bottle 3 760 247 970 142 / box 3 760 247 970 159

Packaging: box 6 bottles / pallet 600 bottles