



Les Murières, AOC Côtes du Rhône, Rosé, 2020

AOC Côtes du Rhône, Vallée du Rhône, France

PRESENTATION

"Les Murières" is a cuvée dedicated to a place where a traditional complementary activity was practiced among winegrowers: the education of the silkworm, which requires abundant quantities of mulberry leaves.

TERROIR

Soil of marl and sand on slopes facing south-east.

IN THE VINEYARD

Short pruning in a free-standing or trellised goblet for Grenache and Cordon de Royat for Syrah and Cinsault. Planting density 4000 vines / ha.

WINEMAKING

Traditional by bleeding after 24 to 30 hours after fermentation. Temperature control between 12 and 14 ° C in stainless steel vats.

VARIETALS

Cinsault, Grenache noir, Syrah

TASTING

Pretty pink, shiny dress. Notes of red fruit with small berries. A delicious and fruity wine with good freshness.

FOOD PAIRINGS

Serve chilled (8 - 10 $^{\circ}$ C), with grilled red meats, or as an aperitif.



