



Côtes du Rhône rosé

LOCATION : This wine comes from a selection of vineyards from across the southern Rhône Valley, running from Montélimar to Nîmes.

VINEYARDS AND TERROIR :

The Grenache and Cinsault vines are planted on dry, generally stony, terrain and produce a yield of 46 hl/ha.

GRAPE VARIETIES: Grenache noir (60%) Cinsault (40%)

PRODUCTION :

The grapes are pressed immediately upon arrival in the winery, and the lightly tinted juice is then vinified like a white wine, at the same temperature (16-18°C).

Malolactic fermentation is prevented in order to preserve the fresh, crisp character of this rosé. Ageing takes place in vat and the wine is bottled before spring.

TASTING NOTES :

A lovely raspberry nose, fresh and delicious on the palate with red fruit and fruit drop aromas.

SERVING AND FOOD PAIRINGS :

10-12°C, well chilled especially in summer.

As an aperitif, or paired with salmon mousse, salade niçoise or tapas.

Grape varieties ID Card:

Grenache noir : originally from Spain, the Grenache is the emblematic grape of the south Rhône Valley. It is very resistant to drought and provides very sweet juice. It is usually blended and contributes to the power and volume displayed by the wines from the southern Rhône Valley.

Cinsault : this old grape variety possesses large juicy, fruity grapes, ideal for the production of rosé wines. It is primarily used in the blends of Côtes du Rhône, Côte de Provence and Tavel. It produces rosés of great elegance.



The 2016 Vintage.....

Summer 2016 was particularly hot and dry, creating water stress on the vines and, in some areas, causing ripening to stop in September. The earlier ripening white varieties produced concentrated and aromatic grapes. The later ripening reds had the benefit of the rain which fell at the end of September, resulting in well-balanced, full-bodied wines. The 2016 vintage is a great vintage.

Find out more on our website www.lavau.fr

