



## Côtes du Rhône Rosé



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



**VIGNOBLE ET 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 (50%) Cinsault (45%) Syrah (5%)



**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.



**SERVICE ET ACCORDS :**  
10-12 °C, well chilled especially in summer.  
As an aperitif, or paired with salmon mousse, salade niçoise or tapas.



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