



DOMAINE DE FONTSAINTE

ROSE GRIS DE GRIS

AOC CORBIERES

Region : Languedoc-Roussillon

Vintage : Rosé Gris de Gris

Colour : Rosé

Grape varieties : Carignan (5%)

Grenache Gris (90%)

Mourvèdre (5%)

Capacity : 75 cl

Saignée rosé. The grapes are harvested partially by hand and partially by machine. After settling natural over 24 hours, alcoholic fermentation takes place at 18° for 35 days. Malolactic fermentation is certainly prevented, and the wine rests for 1 month before being bottled, thus preserving all the freshness and intensity of the flavours.

FORMULATION :

Ecologically sustainable – High Environmental Value – HVE Level 3

Manual and mechanical harvesting

Total destemming, fermentation in thermo-regulated stainless steel vats, settling, from saignée

Blending, sealing, light filtration, silicone stopper

Clay-limestone, clay-gravelly soils, rolled pebbles

TASTING :

o **Eye** : the robe, crystalline, offers a salmon colour with superb amethyst reflections
Thin, spaced teardrops slowly flow

o **Nose** : expressive, fine and delicate, the fruitiness expresses itself immediately with notes of white fruits, vine peach, followed by exotic flavours, such as pineapple and mango

o **Palate**: it immediately showcases a great freshness
The density and richness of the fruit merge with a superb acid vitality, thus offering a delicious wine with magnificent persistence

SERVICE :

Serving Temperature : between 8° and 9°

Storage: to consume during the year

FOOD AND WINE PAIRINGS:

Aperitif, grilled fish, poultry, white meats, Asian specialties