



DOMAINE DE FONTSAINTE

ROSE GRIS DE GRIS

AOC CORBIÈRES

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 :

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