

TERRE D'OCRES ROSE 2022 IGP VAUCLUSE





Grapes: Grenache noir 60%, Carignan 40%

Production: 60hl/ha

Hand picked in September

Alcohol: 12.5%

Colour: delicate rose-petal pink colour with orange highlights

Bouquet: very expressive with aromas of summer berries, white fruits and citrus fruits

Palate: lovely fresh, aromatic with well-defined fruit sensations

Dishes: seafood and salads, grilled meat, Asian cuisine. It also makes a fine aperitif

Ageing: At its best within 18 months from the harvest

Recommended temperature: 9°

Vinification: Grapes are immediately soft crushed in pneumatic press. After the musts have settled ("débourbage"), the juice is set to ferment in a temperature-controlled vat at 14-15°. The wine is bottled and cellared before release