

Château l' Ermite d'Auzan Rosé

Grape variety : 50% Grenache noir, 25% Syrah, 25% Mourvèdre.

Appellation : AOP Costières de Nîmes

Colour : Rosé

Terroir : Rolled pebbles from the Durance river (which flowed through the valley well before the Rhône).

Vine age : 25 years.

Yield : 50 hl/ha.

Winemaking process : Cooling of the harvest. Direct pressing. Thermo-regulated fermentation. Very early bottling.

Tasting : Brightly salmon pink colour with an explosion of fruit. Roundness and a well-balanced harmony of spices and fruits.

Serving temperature : 10° - 12°C.

Food pairing : Spicy or exotic cuisine, bouillabaisse, lamb chops with Provence herbs. This wine is sufficiently fresh to be served on its own as an aperitif.

Ageing potential : 2 years.

