



# La Source de Vignelaure Rosé 2022 Organic

Blend of Grenache (40%), Cinsault (30%), Syrah (20%) and Cabernet Sauvignon (10%). Pale salmon color with silver hints. Intense nose of citrus fruits, grapefruit. The mouth is very well-balanced and crispy. Long finish with vine peach flavors.

Ageing potential: 2 years

Food pairing: squid, red mullet, anchoïade with seasonal vegetables.

Vineyard area: 55 hectares among which 10 hectares selected for the blend of la Source de Vignelaure Rosé.

Soil type: Limestone and clay mixed with gravel.

Yield: Average yield for the parcels selected for the production of la Source Rosé: 45 HI/Ha.

Vinification: Juices extract thanks to direct pneumatic press. Immediate cooling (to 10° C) of the juice and settling for 48 hours. Slow fermentation at controlled temperature (17°C) in stainless-steel tank. Aging of three months on fines lees, with bâtonnage before bottling.

