



S. DELAFONT

VIGNERON NÉGOCIANT

Languedoc Mosaïque rosé 2018

Grapes:

30% Grenache, 30% Syrah, 20% Cinsault, 20% Mourvèdre.

All our selections are made from growers working in biodynamic, organic or sustainable viticulture method.

That means no use of chemical fertilizers neither herbicides nor pesticides.

Soil:

A part of the grapes have been selected from the « terroir » of Pic Saint Loup where temperatures vary greatly from day to night during the summer, which favours complexity and freshness. The second part has been selected in the area of La Clape. This « terroir » is ideal for a production of fine and well balanced wines due to the influence of the Mediterranean Sea.

Vinification:

Early morning or night harvested grapes. This rosé results from a direct pressing with fermentation at low temperature.

Serve at:

8-10°C / 46°-50°F

Storage:

Up to 2 years

Age of vines:

Between 20 and 30 years old.

Alcohol:

13.5% by vol.

Eye:

Strong pink with blue tints.

Nose:

Expressive and intense nose of exotic fruits and red fruits berries.

Mouth:

The attack is fresh and round with a crispy and elegant final.

Packaging:

- Bottle Burgundy Classic, square ring, white color, 660g
- Diam cork 3, 44mm
- Sealing cap complex thick personalized
- Back label French/English
- Export boxes of 6, flat

