

2024 Anciens Temps Rosé, Vin de France



Country: France

Region: Vin de France

Grapes: Grape Grenache 80 ; Grape Cinsault 20

Tasting Note:

An attractive, easy-drinking rosé from sunny Languedoc, this Cinsault glows pale pink and tastes unassumingly of red fruit.

Winemaking:

Early morning harvest. Skin contact 5 hours. Pneumatic pressing. Cold settling. The clear juice is fermented at 15°C. Maturation of the resulting wine for 2 to 3 months on fine lees. The finished wine has 12% alcohol, 5.25 grammes/litre of acidity and 3 grammes/litre of residual sugar.

Vineyard :

100% Cinsault grapes from the Languedoc region of southern France.

Food matching:

Fantastic wine for drinking on its own on a sunny afternoon, or excellent partnered with tomato salad, light meat and fish dishes.

Code B0276124	Practice Yes
Product STILL	Acidity 3.58 g/L
Style Delicate & Light Rose	Residual Sugar 9.3 g/L
pH Level 3.31	Organic No
ABV 11.00 %	Biodynamic No
Closure Screw cap	Egg / Milk No
Bottle Size 75cl	



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