



Over 20 years in Biodynamic domain.

Cuvée Faustine Vieilles Vignes, Rosé – Vin de France

Grape varieties: 100% Sciaccarello.

Degree: 13,5%.

Soil: Granite arenas.

Vinification, ageing:

Whole-cluster or destemmed pressing. Static settling of must of 24 to 48 hours. Alcoholic fermentation in thermo-regulated stainless-steel vats. Fining if necessary and natural cold tartaric stabilisation. Bottling filtration if necessary.

Tasting :

Rose-petal colour. The nose is subtle, on citrus and red fruit aromas with floral, spicy and juicy notes (pink grapefruit). In the mouth, the attack is sharp and very delicate. A silky texture follows with a delicate and gourmet finish on aromas of white-fleshed fruits like peaches and apricots.

Suggestions :

Open 1 to 2 hours before tasting at 8–10°C. To be enjoyed as an aperitif accompanied by a platter of deli meats.

