

L'AGNOSTIQUE

Pays d'Oc I.G.P.

CINSAULT

L'AGNOSTIQUE



REGION

France / Indication Géographique Protégée

GRAPE VARIETY Cinsault

SOIL & VINEYARD

We sought our Cinsault rosé in Southern France, in the vineyards of the sunny Languedoc-Roussillon region, where the vines dates from Roman times. Its superiority comes from a noble grape variety, run at the strict limitation of authorized maximum yields.

VINIFICATION & AGEING

The grapes after being harvested at full maturity go into short maceration to extract just right colour. Followed with the settling, temperature controlled fermentation and finally rearing short on fine lees for a fresh and aromatic rosé wine.

TASTING NOTES

A salmon colour with raspberry tints. The nose is fresh with charming rose notes mix with red fruits range: redcurrant, cherry... On the mouth, it strikes by its freshness. The well-balanced palate offers wild raspberry aromas with a pleasant lingering.

FOOD & WINE PAIRINGS

Very pleasant as an aperitif, on grills or typical dishes of Southern France.

VEGGIE : Mushrooms pizza.

SERVING TEMPERATURE 10 to 12° C °C

AGEING POTENTIAL Drink it in his youth to appreciate completely its fruity and its freshness.



KEY FEATURES

- Pale colour rosé wine
- Elegant wild raspberry aromas
- Light glass and local partner

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