



2022 ROSÉ

REGION IGP MÉDITERRANÉE

VILLAGES OF PUYMÉRAS, FAUCON ET MOLLANS SUR OUVÉZE

OENOLOGICAL PHILOSOPHY HVE CERTIFIED + VEGAN

SOIL COMPOSITION CLAY-LIMESTONE SOIL

FORMATION METHOD FLUVIAL COLLUVION

ALTITUDE 150M TO 400M

EXPOSURE SOUTH / SOUTH-EAST

YEAR OF PLANTING OF THE VINEYARD 2012

HARVEST TIME NIGHT HARVEST AT 4AM TO 8AM FROM AUG 28 TO 29TH, 2022

BOTTLES PRODUCED OF THIS WINE 900 CASES

VARIETAL COMPOSITION 80% GRENACHE • 10% CINSAULT • 10% MERLOT

FERMENTATION VESSEL CONCRETE TANK

DURATION OF ALCOHOLIC FERMENTATION 15 DAYS

MACERATION TECHNIQUE DIRECT PRESSING

FERMENTATION TEMPERATURE BETWEEN 10°C TO 15°C

ALCOHOL 12.5%

PH LEVEL 3.4

RESIDUAL SUGAR LESS THAN 2GR / L

ACIDITY 3.1 G H₂O₄/L



wdm
WINES DU MONDE

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