



LES MAGNARELLES

Rosé

– AOP LANGUEDOC 2019 –

We have named this cuvée 'Les Magnarelles', after the women who in former times were responsible for raising the silkworm, of vital importance to the success of the estate.

Grape Varieties

50% 70-year-old Cinsault
50% Mourvèdre

Soil

Clay-limestone

Harvest

A mix of hand- and machine-harvesting.

Vinification

Whole bunches pressed using a pneumatic press. Cold stabilisation before fermentation.

Ageing

In tank for 6 months.



Alcohol

12.5% abv.

Appearance

Pale salmon pink

Nose

Bursting with aromas of red berries.

Palate

Fruity and refreshing with very good length. Flavours of red fruits.

Food pairing

An excellent summer aperitif or a perfect accompaniment to grilled oily fish such as tuna and a range of barbecued meats.

Serving Temperature

8° - 10°C