



LES BOBINES

Rosé

- IGP SAINT-GUILHEM-LE DÉSSERT 2020 -

This cuvée 'Les Bobines' refers to the little wooden cylinders on which the silk threads are wound after 'the weaving'. This process of twisting increases the strength of the silk.

Grape Varieties

Grenache Noir
Syrah

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

14% abv.

Appearance

Pale salmon pink

Nose

Notes of wild strawberry,
basil, and clementine.

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