



LES MAGNARELLES

Rosé

- AOP LANGUEDOC 2023 -

We have named this wine in honour of the ladies who once upon a time were responsible for raising the silkworms, of vital importance to the success of the estate in the 19th century.

Grape Varieties

Grenache,
Carignan,
Mourvèdre, Cinsault

Soil

Argilo-calcaire

Harvesting

Mix of early morning
machine harvesting and
hand harvesting

Vinification

Direct pressing. Cold
settlement over the course
of 24 hours.
Temperature controlled
vinification at 18°C
3 weeks of batonnage.

Elevage

Ageing on lees for 4 months

Certification



Alcohol

13%

Appearance

Powered rose petal.

Nose

Pomelo, cherry, pink pepper
corns.

On the palate

Fresh and refreshing, full
mouth feel.
Excellent length allowing the
wine to be enjoyed with a
meal or as an aperitif.

Accord mets/vins

Serve at between 8° and
10°C. Ideal as an aperitif
alongside a black olive
tapenade, this rosé can also
be enjoyed with grilled
meats, Mediterranean
cuisine or a dessert such as a
strawberry tart.

