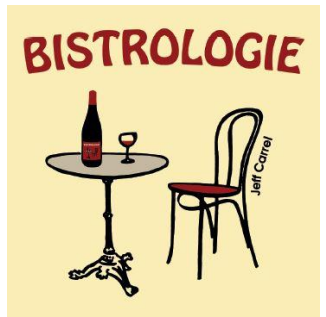


Jeff Carrel

Bistrologie Rosé



Wine for the table. In memory of the counter wine that was served in cafés at all hours. Easy to drink, more of a beverage than a wine, it was the one that made friendships possible and the lunchtime meal more joyful.

*To really appreciate wine, you need a good sense of smell, a well-developed sense of taste and an eye for colour.
Everything else is a matter of experience and personal taste.
Cyril Ray*



Appellation : VDF BIO

Vintage : NM

Alcohol : 11%

Grape varieties : According to mood

Vineyard management : Organic Agriculture

Tasting notes :

Beautiful soft pink color with bluish highlights.

The intense, mouth-watering nose reveals notes of tart red berries.

Full and expressive on the palate, with a perfect balance between fruit and acidity.

A long finish with floral aromas.

Pairing:

As an aperitif, with cold meats, summer salads, grilled poultry or white meats. It will also go very well with fruit desserts, tarts or salads...

Recommendations:

Serve at 12°C

Aging potential: At least 2 years.