

Villa des Anges Cinsault Rosé



A wine to be shared, amongst friends and family, or even strangers... Vinified and matured by Jeff Carrel.



Appellation: VDF

Vintage: 2025

Alcohol: 12%

Grape varieties: 100% Cinsault

Terroir: Gravel, sand and superficial silt loam on hills / Mediterranean climate without water restraints.

Vines: Pruned in Guyot form / 4000 roots per ha / Vines treated dependant on the vintage / Yield of approximately 76hl/ha.

Vinification methods: Mechanical harvesting at night / Grapes harvested at optimal maturity after regularly tasting the berries and following the evolution of the acid / Directly pressed / Filtered cold / Controlled fermentation at 25°C / 15% malolactic fermentation.

Maturing: On lees for 2 months.

Tasting notes:

Light saumon colour.

Fruity, with hints of melon, peaches, strawberries and spring flowers.

A wine with fresh sharp notes of cherries and strawberries for a light, soft and simple touch on the palate.

A juicy, lively but pur.

Pairing:

Perfect with summer meals such as tabbouleh salad, mixed grills, pizzas...

Recommendations:

Serve between 10 and 12°C

Aging potential: At least 2 years.