

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: 2023
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 simple wine and easy to drink, with fresh sharp notes of cherries and strawberries for a light, soft and simple touch on the palate. A juicy, lively but pure aftertaste with an pleasant and well-balanced acidity.

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.

